

AlooChaat takes just 10 minutes to prepare and it is very easy to cook for most of us . This spicy vegetarian recipe is so common in fast- food restaurants, but many of us do not know how to prepare aloo chat at our home . This is how you will prepare Aloo chaat in your kitchen :

aloo chaat

PREPARING TIME :20

PREPARATION:

---**boil** the potatoes & peel them the skin . **cut** the potatoes into small cubical pieces (1?)

---in the frying pan , **heat** the oil & fry the chopped potatoes till they appear golden brown.

---take out the potatoes from the pan , drain the oil & in a bowl or plate, **mix** them with red chilli powder, chaatmasala & salt.

---now, **add** mint chutney & tamarind chutney to your tasteinally, decorate the top with chopped coriander leaves.

INGREDIENTS

POTATOES	:	4
CHAATMASALA	:	1 ½ tsp
RED CHILLI POWDER	:	½ tsp
ROASTED CUMIN POWDER	:	1 tsp
Oil		
SALT TO TASTE		
TAMARIND CHUTNEY	:	1 tbsp
MINT CHUTNEY	:	1 tbsp
CORIANDER LEAVES, CHOPPED		

BHEL PURI

is a very popular snack in india
method to prepare this delightful recipe is explained in simple steps

preparing time ▶ 10 minutes

SERVES = 2

INGREDIENTS

PUFFED RICE	3	CUPS
BESAN FLOUR CHIPS(paapri or papdigatiya)	1 ½	CUP
THIN BESAN NOODLES (sev)	¾	CUP
POTATO, BOILED & MASHED	2	CUPS
ONIONS, CHOPPED	1	CUP
TOMATO, FINELY CHOPPED	½	CUP
CORIANDER LEAVES, CHOPPED	½	CUP
BLACK PEPPER POWDER	1	TEASPOON
RED CHILLI POWDER	1	TEASPOON
GREEN CHILLIES, FINELY CHOPPED	2	TEASPOONS
TAMARIND SAUCE	1	TABLESPOON
LEMON JUICE	1	TABLESPOON
MINT CHUTNEY	1	TABLESPOON

METHOD

- take a large bowl & mix : puffed rice, besan flour chip, sev (besan noodles), black pepper powder, chilli powder & salt.
- add chopped onions, mashed potatoes, chopped green chillies green chillies and lemon juice. mix bhel with a spoon .
- then, add chopped tomato, mint chutney, tamarind sauce. Mix well.
- finally, sprinkle chopped coriander leaves over bhelpuri recipe and serve immediately.

BHEL PURI

preparing time ▶10 minute

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S A L T O T A S T E

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