

B H E L P U R I

is a very popular snack across India. Method to prepare this delightful recipe is explained in simple steps:

Preparing time: **10** minutes

S E R V E S **2**

I N G R E D I E N T S

Puffed rice	3 cups
Besan flour chips (paapri or papdigatiya)	1 1/2 cup
Thin Besan noodles (sev)	3/4 cup
Potato, boiled and mashed	2 cups
Onions, chopped	1 cup
Tomato, finely chopped	1/2 cup
Coriander leaves, chopped	1/2 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
Salt to taste	

M E T H O D

Take a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt.

Add chopped onions, mashed potatoes, chopped 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 bhel puri recipe and serve immediately.

S H A M A Y I T A D E B N A T H

BhelPuri

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Serves

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Ingredients

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Mint chutney • 1 tablespoon
•Salt to taste•

Method

Take a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt.

Add chopped onions, mashed potatoes, chopped green chillies and lemon juice.

Mix bhel with a spoon.

Then, add chopped tomato, mint chutney, tamarind sauce. Mix well.

Finally, sprinkle chopped corinader leaves over bhelpuri recipe and serve immediately.

Shamayita Debnath

Bhel Puri

Preparing time: 10 minutes

is a very popular snack across India.

Method to prepare this delightful **recipe** is explained **in simple steps**

Serves 2

Puffed rice – 3 cups

Besan flour chips (paapri or papdigatiya) – 1 1/2 cup

Thin Besan noodles (sev) – 3/4 cup

Potato, boiled and mashed – 2 cups

Onions, chopped – 1 cup

Tomato, finely chopped – 1/2 cup

Coriander leaves, chopped – 1/2 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

Salt to taste

Ingredients

Method

Take a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt. Add chopped onions, mashed potatoes, chopped green chillies and lemon juice. Mix bhel with a spoon. Then, add chopped tomato, mint chutney, tamarind sauce. Mix well. Finally, sprinkle chopped corinader leaves over bhelpuri recipe and serve immediately.

Shamayita
Debnath