

Typeface : Garamond

BHEL PURI

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

Preparing time: 10 mins | Serves 2

Ingredients

Puffed rice – 3 cups
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

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 bhulpuri recipe and serve immediately.

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Shashi's BHEL PURI

Bhelpuri is a very popular snack across 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 1/2 cup

Potato, boiled and mashed – 2 cups

Onions, chopped – 1 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

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.

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Bhel Puri

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

Preparing time : 10 minutes
Serves 2

ingredients

Puffed rice – 3 cups Onions, chopped – 1 cup
Lemon juice – 1 tablespoon Mint chutney – 1 tablespoon
Tamarind sauce – 1 tablespoon Red Chilli powder – 1 teaspoon
Black pepper powder – 1 teaspoon Potato, boiled and mashed – 2 cups
Coriander leaves, chopped – 1/2 cup Green chilies, finely chopped – 2 teaspoons
Salt to taste Besan flour chips (paapri or papdigatiya) – 1 1/2 cup

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 coriander leaves over bhelpuri recipe and serve immediately.