

# BHEL PURI

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

Preparing time: **10 minutes**

Serves **2**

## Ingredients

Puffed rice 3 cups  
Besan flour chips (paapri or papdigariya) 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

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.

## Method

Sruthi Sivakumar

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1 tablespoon *Mint chutney*

*Salt to taste*

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