

# BhelPuri

**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    |
| 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

**T**ake 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.

**Roshan Sawant**

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Method to prepare this simple steps:

Preparing time: 10 minutes

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## Ingredients

|  |                    |              |
|--|--------------------|--------------|
| <b>Besan flour chips (paapri or papdigatiya)</b> | <b>Puffed rice</b> | 3 cups       |
| <b>Thin Besan noodles (sev)</b>                  |                    | 1 1/2 cup    |
| <b>Potato, boiled and mashed</b>                 |                    | 3/4 cup      |
| <b>Onions, chopped</b>                           |                    | 2 cups       |
| <b>Tomato, finely chopped</b>                    |                    | 1 cup        |
| <b>Coriander leaves, chopped</b>                 |                    | 1/2 cup      |
| <b>Black pepper powder</b>                       |                    | 1/2 cup      |
| <b>Red Chilli powder</b>                         |                    | 1 teaspoon   |
| <b>Green chillies, finely chopped</b>            |                    | 1 teaspoon   |
| <b>Tamarind sauce</b>                            |                    | 2 teaspoons  |
| <b>Lemon juice</b>                               |                    | 1 tablespoon |
| <b>Mint chutney</b>                              |                    | 1 tablespoon |
| <b>Salt to taste</b>                             |                    |              |

## 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.

**Roshan Sawant**

# Bhel Puri

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

Preparing time: **10 minutes**

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 – 1/2 cup  
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

Roshan

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## 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 bhel puri recipe and serve immediately.