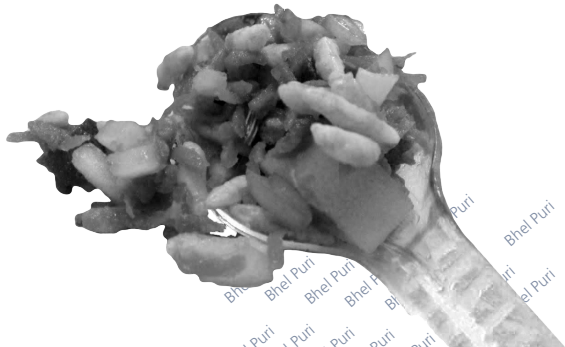


BHHEL PUDRI



BHHEL PURI

Ingredients

Puffed rice	. 3 cups
Besan flour chips (paapri or papdi gatiya)	. 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
Green chilies finely chopped	. 2 tsp
Black pepper powder	. 1 tsp
Red Chilli powder	. 1 tsp
Tamarind sauce	. 1 tbsp
Lemon juice	. 1 tbsp
Mint chutney	. 1 tbsp
Salt	to taste



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**

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.





BHELPURI

Ingredients

- | | |
|---|-------------|
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| Besan flour chips
(paapri or papdi gatiya) | . 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 |
| Green chilies
finely chopped | . 2 tsp |
| Black pepper
powder | . 1 tsp |
| Red Chilli powder | . 1 tsp |
| Tamarind sauce | . 1 tbs |
| Lemon juice | . 1 tbs |
| Mint chutney | . 1 tbs |
| Salt | to taste |