



Ingredients

Puffed rice 3 cups
Besan flour chips 1 1/2 cup,
Thin Besan noodles 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.

Preparing time 10 minutes

Bhel puri is a very popular snack across India. Method to prepare this delightful recipe is explained in simple steps. Take a large bowl and mix: puffed rice, besan flour chips, 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.

BHEL PURI