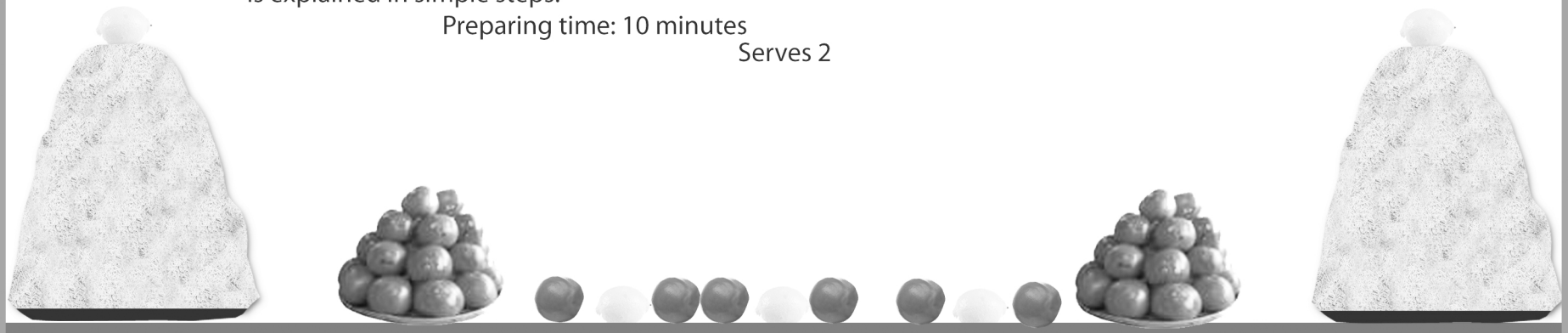
BHELPURI

by Roshan Sawant

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 papdiatya) – 1 1/2 cup • Thin Besan noodles (sev) – 3/4 cup • Potato, boiled and mashed – 2 cups • Tomato, finely chopped – 1/2 cup • Coriander leaves, chopped – 1/2 cup • Black pepper powder – 1 teaspoon • Red Chilli powder – 1 teaspoon • Green chilies, finely chopped – 2 teaspoons • Tamarind sauce – 1 tablespoon • Lemon juice – 1 table spoon• 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.