

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 chilies, finely chopped – 2 teaspoons Tamarind sauce — 1 tablespoon Lemon juice — 1 tablespoon Mint chutney – 1 tablespoon Salt to taste

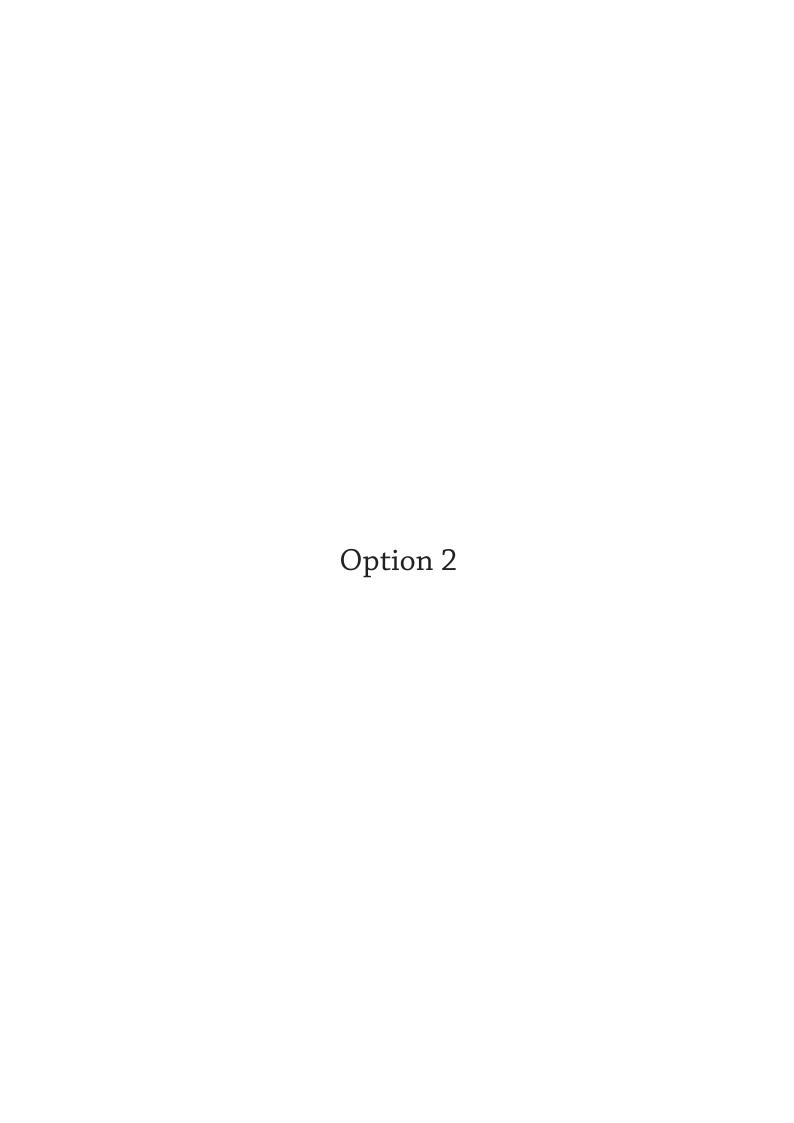
Method

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

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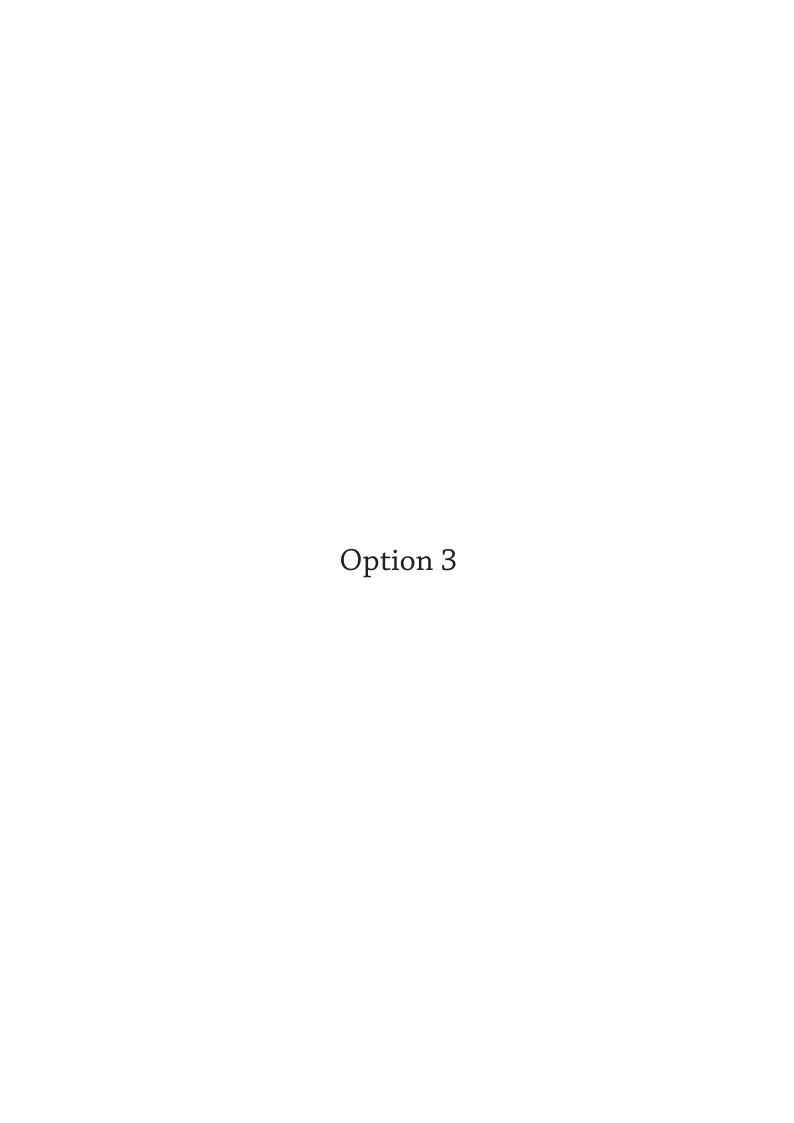
Ingredient Besan 2 Puffed rice – 3 cups,Besan flour chips (paapri or papdigatiya) – 1 1/2 cup, Thin Besan noodles (sev) - 3/4 cup, Potato, boiled and mashed - 2 cups, Onions, chopped – 1 cup, Tomato, finely chopped – 1/2 $cup, Corian der, leaves, chopped-1/2\ cup, Black, pepper, powder-1$ teaspoon,Red Chilli,powder – 1 teaspoon,Green chilies, finely,chopped - 2 teaspoons,Tamarind sauce - 1 tablespoon,Lemon $juice-1, table spoon, Mint\ chutney-1\ table spoon, Salt\ to\ taste$

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Of Serves 2

Ingredients Puffed rice – 3 cups, Besan flour chips (paapri or papdigatiya) – 1 ½ cup, Thin Besan noodles (sev) – 3/4 cup, Potato, boiled and mashed – 2 cups, Onions, chopped – 1 сир,Tomato, finely chopped – ½ cup, Coriander leaves, chopped – ½ cup, Black pepper powder – 1 teaspoon, Red Chilli powder – 1 teaspoon,Green chilies, finely chopped teaspoons, Tamarind sauce – 1 tablespoon, Lemon juice – 1 tablespoon, Mint chutney – 1 tablespoon, Salt to taste

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