

Ingredients

Puffed rice	3 Cups	Green chillies- <i>finely chopped</i>	2 Tsp
Besan flour chips (<i>paapri</i>)	1 1/2 Cup	Black pepper powder	1 Tsp
Thin Besan noodles (<i>sev</i>)	3/4 Cup	Red Chilli powder	1 Tsp
Potato- <i>boiled & mashed</i>	2 Cups	Tamarind sauce	1 Tbs
Onions- <i>chopped</i>	1 Cup	Lemon juice	1 Tbs
Tomato- <i>finely chopped</i>	1/2 Cup	Mint chutney	1 Tbs
Coriander leaves- <i>chopped</i>	1/2 Cup	Salt	to taste



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

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 bhelpuri recipe

SERVE IMMEDIATELY.

BHEL PURI

