



BHEL PURI

Ingredients:

- 1 cup puffed rice (optional)
- Large handful peanuts
- 1 bag mini popadom, gently crushed
- 1 small bag bombay mix
- 1 small red onion, finely chopped
- 6 tomatoes, finely chopped
- 1/2 cucumber, finely chopped
- 1 medium potato, cubed and boiled
- 2 tablespoons green chutney *
- 2 tablespoons tamarind chutney **

Method:

In a large mixing bowl, add the puffed rice, popadoms, bombay mix, onions, tomatoes, cucumber & boiled potatoes.

Leave to sit until you're ready to serve, and then add the green & tamarind chutney, mixing well. Serve immediately (otherwise the mix will go soggy).

** If you don't have green chutney, add fresh coriander, mint & lemon juice*

*** If you don't have tamarind chutney, use shop bought tamarind sauce. Failing that, use sweet & sour chilli sauce.*