

Bhel

Ingredients:

2 cups puffed rice
1 tbsp. cucumber finely chopped
1 tbsp. tomato finely chopped
1 tsp. fresh coriander finely chopped
1 tbsp. carrot grated coarsely
1 tsp. tamarind chutney (refer [chutneys](#))
1/2 tsp. allpurpose green chutney (refer [chutneys](#))
2 tbsp. fine sev(optional)
1 tbsp. cornflakes
salt to taste
lemon juice to taste

Method:

1. Dilute green chutney in 1 tsp. water
2. Take puffed rice in a large salad bowl.

To proceed before serving:

1. Add all other ingredients, salt and lemon juice.
2. Toss very well till chutneys have blended, with hand or ladle.
3. Put in individual serving dishes, top with some sev and chopped coriander.
4. Serve immediately.

Making time: 10 minutes

Makes: 2 servings

Shelflife: Best fresh.