

# Sev Puri | Indian Street Food | Video

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-food-bhel-puri-recipe>

## Ingredients:

- 20 crackers or papdis, recipe link just below this recipe
- 2 boiled potatoes mashed
- 1/2 cup chutney tamarind date, recipe link below this recipe
- 1/2 cup chutney green, recipe below
- 1/4 cup chutney optional, recipe below
- 2 tablespoons chat masala
- 2 tablespoons ground cumin cumin powder
- 2 cups noodles sev or crispy chickpea
- 1 small onion chopped
- 1/2 cup leaves chopped coriander, cilantro
- 1 cup pomegranate arils to garnish, optional
- 1 tomato chopped, to garnish, optional
- leaves Coriander, cilantro, to garnish, optional
- 1 cup leaves coriander, cilantro
- 1 green chili chopped
- 1/4 teaspoon ground cumin cumin powder
- 1/2 teaspoon chat masala
- 1/2 teaspoon fresh ginger chopped
- 2 tablespoons lemon juice
- salt to taste
- water
- 8 red chilies seeds removed
- 2 garlic cloves
- 1 teaspoon ginger chopped
- 2 teaspoons lemon juice
- 1/4 teaspoon ground cumin cumin powder
- salt to taste

## Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 131 grams
3. Cholesterol: 15 milligrams
4. Fat: 4.5 grams
5. Fiber: 8 grams
6. Protein: 9 grams
7. SaturatedFat: 1 grams
8. Sodium: 720 milligrams
9. Sugar: 59 grams

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