



# Bhel Puri

*serves 4*

- 1/2 cup boiled, diced potatoes
- 1/2 cup tomatoes, diced
- 1/4 cup red onion, minced
- 1 serrano chile, minced (more if you want it spicier)
- 1/2 teaspoon turmeric
- 1/4 cup tamarind chutney
- 1/4 cup green chutney
- 2 cups puffed rice
- 1 cup sev (thin crispy lentil noodle, available at Indian markets)
- sea salt, to taste
- fresh cilantro, optional

Toss the potatoes, tomatoes, red onion, chile, turmeric and chutneys together.

Add the puffed rice and sev, tossing again to coat. Taste for salt. Garnish with cilantro if desired. Serve immediately.