

Recipe Name: Corn Bhel Recipe
Diet Type:
Course: Snack
Cuisine: North Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Sweet corn - boiled	2
• 1 Onion - chopped	
• 1 Potato (Aloo) - boiled	
• 2 tablespoons Sweet Chutney (Date & Tamarind)	
• 2 tablespoons Green Chutney (Coriander & Mint)	
• 1 tablespoon Chaat Masala Powder	
• 2 Green Chillies - chopped	
• 2 sprig Coriander (Dhania) Leaves - chopped	
• Salt and Pepper - to taste	
• Sev - to garnish	

Preparation

- To begin making the Corn Bhel recipe, take a mixing bowl and mix corn kernels, onion, potato, green chillies and coriander leaves well.
- Add both date tamarind, dhaniya pudina chutney and mix everything properly.
- Next add chaat masala and salt to taste.
- Sprinkle some sev and some more fresh coriander.
- Mix everything and serve immediately.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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