



Green Peas and Corn Bhel (WG) (ES)

Serving: 1

Veg

Ingredients

- -1 tsp cumin seeds (jeera)
- -2 tbsp chopped onions
- -1/2 cup boiled green peas
- -1/2 cup boiled sweet corn kernels (makai ke dane)
- -4 tbsp chopped tomatoes
- -salt to taste
- -2 tbsp Khajur Imli ki Chutney
- -1/2 tsp chaat masala
- -1 tbsp finely chopped coriander (dhania)
- -1 tbsp sev
- -2 tbsp pomegranate seeds (anardana) for the garnish
- -1 tsp oil

Preparation Method

- -Heat the oil in a non-stick pan and add the cumin seeds.
- -When the crackle, add the onions and sauté for 2 minutes.
- -Add the green peas, corn and mix well. Remove from the flame and keep aside to cool.
- -When cool, add the tomatoes, salt, khatti-meethi chutney, chaat masala and coriander and mix well.
- -Serve immediately garnished with sev and pomegranate seeds.