

Chinese Bhel

Ingredients

Noodles

Onion thinly sliced

Cucumber thinly sliced

Capsicum thinly sliced

Carrot thinly sliced

Tomato sliced

Green chillies chopped

Coriander leaves chopped

Tomato sauce

Salt

Pepper

Plain flour

Cornflour

Oil to fry



500 gm

4 tbsp

2 tbsp

1 tbsp

2 tbsp

2 tbsp

6 pcs

2 tbsp

½ cup

1 tbsp

1 tbsp

5 tbsp

5 tbsp

Oil to fry

Method

Boil noodles and wash with cold water and spread on a flat surface for half an hour.

Apply oil on noodles. Sprinkle maida and cornflour on noodles to dust it.

Heat oil in a pan and deep fry noodles until brown and crisp.

Drain, dry and cool the crisp noodles.

Mix all ingredients and sauces well. Add the crisp noodles and serve instantly.