



**Name**

Sanjana Butala

**Recipe Title**

Mexican Bhel

**Recipe Ingredients**

For the Salsa

- 5 tbsp finely chopped tomatoes
- 2 tbsp finely chopped onions
- 1 1/2 tsp finely chopped green chillies
- 1 tbsp finely chopped coriander/cilantro
- 1 tsp finely chopped garlic
- 1/2 tsp dried basil
- 2 1/2 tbsp tomato ketchup
- 1/2 tsp lemon juice
- salt to taste

Other Ingredients

- 1/4 cup boiled sweet corn kernels
- 1/4 cup finely chopped coloured capsicum
- 1/4 cup soaked and boiled kidney beans
- 1/4 cup grated processed cheese
- salt, oregano and chilli flakes to taste
- tortilla chips

For The Garnish (Optional)

- 2 tbsp finely chopped coriander/cilantro
- 2 tbsp sev (chickpea vermicelli)

**Recipe Instructions**

1. Combine the ingredients for the salsa in a deep bowl.
2. Add the sweet corn kernels, colored capsicum, rajma ,cheese, oregano, chilli flakes, and a little salt in the bowl and mix well.
3. Break up the tortilla chips into smaller pieces.
3. Just before serving, add the tortilla chips and toss gently.
4. Garnish with coriander/cilantro and sev.