

Sev Batata Pooris

(Crispy Flat Breads with Potato, Mango and Noodles)

Show: ☐ **June 20**

Ingredients : 6 Servings

¼ cup Finely chopped peeled unripe green mango
¼ cup Finely chopped red onion
¼ cup Finely chopped peeled, boiled potatoes
½ tsp Salt
24 ea Flat mini-pooris* (crispy hollow bread)
2 Tbls Mirchi Chutney (previous recipe)
½ cup Meetha Chutney (previous recipe)
½ cup Thin garbanzo bean flour noodles (sev)
1 Tbls Finely chopped fresh cilantro

Procedure:

In a bowl, combine the mango, onion, potato and salt.
Arrange pooris in single layer on a serving platter. Top each poori with a heaping teaspoon of the mango mixture, followed by ¼ tsp mirchi chutney and 1 tsp meetha chutney.

Sprinkle on the noodles and cilantro and serve immediately. Eat each poori in one single bite to experience its full flavor and textures.

*Pooris can be purchased in most Indian or Eastern grocery.

Recipe from The Turmeric Trail by Raghavan Lyer, CCP, St Martin Press 2002

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