



Vegetable biryani (OP I)

Serving: 1

Veg

Ingredients

- -1 tsp oil
- -1 small tej patta
- -1/2 inch cinnamon stick / dalchini
- -1 lavang
- -1 elachi
- -2 black pepper
- -1/2 tsp cumin seeds / jeera
- -1/2 medium onion finely chopped
- -1 tsp ginger - garlic paste
- -3 beans chopped
- -5 florets gobi / cauliflower
- -Peas few (8-10)
- -1/2 carrot chopped
- -2 mushrooms sliced
- -1 tbsp curd / yogurt
- -1/2 tsp turmeric / haldi
- -1 tsp kashmiri chilli powder / lal mirch powder-
- -1/4 tsp cumin powder / jeera powder
- -1 tsp biryani masala
- -salt to taste
- -3 tbsp coriander leaves finely chopped
- -5-7 mint / pudina leaves roughly chopped

Preparation Method

- -Firstly, in a large cooker heat oil and saute spices.
- -further, saute onions and ginger - garlic paste well.
- -additionally, add in mixed vegetables and saute till all vegetables shrinks.
- -now add in curd keeping flame on low. also add in spice powder and salt to taste. mix well. also add in coriander leaves, mint leaves .
- -spread soaked basmati rice. further sprinkle biryani masala powder and salt.
- -pour water as required and simmer for 5-10 minutes or till 2 whistle .
- -finally, serve veg biryani prepared in cooker along with raita or curds.



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- -3 tbsp basmati rice soaked 30 minutes
- -1 and $\frac{1}{2}$ cups water