



Methi makai Biryani (OP I)

Serving: 1

Veg

Ingredients

- - $\frac{1}{4}$ cup sweet corn kernels (makai ke dane)
- - $\frac{1}{2}$ cup chopped fenugreek (methi) leaves
- - $\frac{1}{2}$ cup long grained rice (basmati) , washed and drained
- -1 tsp oil
- -2 whole black peppercorns (kalimirsch)
- - $\frac{1}{2}$ cinnamon (dalchini)
- -2 cloves (laung / lavang)
- -2 cardamoms
- - $\frac{1}{4}$ cup sliced onions
- -salt to taste
- - $\frac{1}{4}$ tsp turmeric powder (haldi)
- - $\frac{1}{2}$ tsp finely chopped green chillies

Preparation Method

- -Heat the oil in a pressure cooker, add the peppercorns, cinnamon, cloves and cardamom and sauté on a medium flame for $\frac{1}{2}$ a minute.
- -Add the onions and sauté on a medium flame for 1 to 2 minutes.
- -Add the fenugreek leaves and sweet corn and sauté on a medium flame for 1 minute.
- -Add the rice and 1 cup of hot water, salt, turmeric powder and green chillies and sauté on a medium flame for a few seconds and pressure cook for 2 whistles.
- -Allow the steam to escape before opening the lid.
- -Serve hot .