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**CUISINES IN PAKISTAN**

**Pakistan cuisine is delightful, inviting and hearty like the Pakistani people. Every region has its own taste and own foods with a different weather and scenery.**

**Pakistan** has some of the most diverse and flavorful foods recipes in the world. Each traditional dish comes with a deep history that connects it to a particular province.

Pakistani cuisine can be characterized by a blend of various regional cooking traditions of the [Indian subcontinent](https://en.wikipedia.org/wiki/Indian_subcontinent), [Central Asia](https://en.wikipedia.org/wiki/Central_Asia) as well as elements from its [Mughal](https://en.wikipedia.org/wiki/Mughal_Empire) legacy. The various cuisines are derived from [Pakistan](https://en.wikipedia.org/wiki/Pakistan)'s [ethnic](https://en.wikipedia.org/wiki/Ethnic_groups_of_Pakistan) and [cultural](https://en.wikipedia.org/wiki/Culture_of_Pakistan) diversity.

Cuisine from the eastern provinces of [Punjab](https://en.wikipedia.org/wiki/Punjab,_Pakistan) and [Sindh](https://en.wikipedia.org/wiki/Sindh) are characterized as "highly seasoned" and "spicy", which is characteristic of flavors of the Indian subcontinent. Cuisine from the western and northern provinces of [Azad Jammu & Kashmir](https://en.wikipedia.org/wiki/Azad_Jammu_%26_Kashmir), [Balochistan](https://en.wikipedia.org/wiki/Balochistan_(Pakistan)" \o "Balochistan (Pakistan)), [Gilgit-Baltistan](https://en.wikipedia.org/wiki/Gilgit-Baltistan" \o "Gilgit-Baltistan), [Khyber Pakhtunkhwa](https://en.wikipedia.org/wiki/Khyber_Pakhtunkhwa) and the [Tribal Areas](https://en.wikipedia.org/wiki/Federally_Administered_Tribal_Areas) are characterized as "mild" which is characteristic of flavors of the Central Asian region.

International cuisine and fast food are popular in the cities. Blending local and foreign recipes ([fusion food](https://en.wikipedia.org/wiki/Fusion_cuisine)), such as [Pakistani Chinese cuisine](https://en.wikipedia.org/wiki/Pakistani_Chinese_cuisine), is common in large urban centers. Furthermore, as a result of lifestyle changes, readymade [masala](https://en.wikipedia.org/wiki/Spice_mix) mixes (mixed and ready to use spices) are becoming increasingly popular. However, given the diversity of the people of Pakistan, cuisines generally differ from home to home and may be different from the mainstream Pakistani cuisine.

**Famous Pakistani cousins:**

* Haleem and Hareesa.
* Halwa Puri..
* Seekh Kabab, Shami Kababs and Chapli Kabab
* Biryani and Pulao.
* Lassi (Yogurt Drink) ...
* Raita (Yogurt and Vegetable Salad)
* Chicken Karahi and Chicken Tikka
* Channa Chaat
* Aloo Keema
* Balochi Seeji, Seiji & Dum Pukht
* Nihari

**International cousins in Pakistan:**

Some International famous restaurants in Pakistan of foods for example Pizzas Hut, KFC, Subway, Dunkin Donuts, McDonalds and details of purchase at this time there through where the junk food fans may be facilitated. Hot spot is among the well-known bistro which have been no doubt a little constrained with regard to milkshakes, cakes as well as goodies, yet category that is certainly completely earth. Take pleasure in the fillets ahead may be valued at this charges as well as fish and shellfish inside bistro from the Eastern side as a way to carry their loved ones at this time there as well as abandon an excellent feeling on them which has a position thus fantastic foods. The most effective scrumptious delicacies as well as bakery products can be bought in the kitchen, and that is actually away from category and gives much more delicious products. Chinese foods fans simply just head to China and Taiwan Town bistro, which will find full at all times because of its well-known hot flames / hot cooking pot. That is among the Chinese foods tastier spots with Pakistan.

