



Vegetable Biryani

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup basmati rice
- 2 cups of coconut milk
- 4 tbsp of oil
- 2 tbsp of ghee
- cinnamon leaf
- 1 big onion
- 1 tomato(optional)
- 2 green chillies
- 2 carrots
- 6 or 7 beans
- 1/2 cup peas
- 1 cup of cauliflower
- 1 potato

For masala grind the following into a paste:

- 1 cup small onions
- 2 green chillies
- 2 tbsp garlic paste
- 1 tbsp ginger paste
- 1 cinnamon stick
- 1 cardamom
- 3 cloves
- 1 cup of mint leaves
- 1 cup of coriander leaves

Instructions

- Pour oil and ghee into the cooking vessel.
- When its hot add cinnamon leaf.
- Add onion fry till they turn light brown.
- Add tomatoes and chillies fry till dry.
- Add the grounded paste. Fry till everything smells out. (10 mins approx.)
- Add all the veggies and rice.
- Add coconut milk and salt.
- Cook till the rice is done.

Note: If you are using electric rice cooker, add an extra 1/2 cup of coconut milk.