



## Vegetable Pulao Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Cloves
- Green Cardamom
- Star Anise (Crushed)
- Teaspoon Pepper Corns
- Onion (Sliced)
- Teaspoon Ginger-Garlic Paste
- 1/3 1/3 Cups Warm Water
- Pinch Salt
- Green Chillies (Slit)
- Cups Mixed Vegetable (carrots, beans, cauliflower, potatoes and peas)
- 1/3 1/3 Cups Rice (Boiled)
- Tablespoons Coriander Leaves (Chopped)
- Cinnamon (1 Inch Pieces, Crushed)

### Instruction

1. Heat oil in a pressure cooker and add cinnamon, cloves, green cardamom, peppercorns, and star anise. Add onions and sauté till golden brown.
2. Add the ginger garlic paste and cook till the raw smell goes away. Now, add the vegetables and mix well.
3. Now its time to add rice with coriander leaves, MAGGI Masala-ae-Magic and water. Add salt to taste and mix well.
4. Close the pressure cooker with lid and cook on low flame for 2-3 minutes after the first whistle.
5. Your one pot fluffy vegetable pulao recipe is ready to be enjoyed with some curd or raita of your choice. This simple vegetable pulao recipe or vegetable biryani recipe can be customized to suit your family's preferences in terms of spice tolerance and vegetable choices. Using a household staple, rice, you can cook this veg pulao in just 5 quick steps and serve it with your favorite dal, raita or curry. And the best thing is, you can cook this fragrant and flavorful dish in just a single pot! Amazingly convenient, isn't it? When you are running late and want a quick yet nutritious meal, vegetable pulao can be your go-to recipe. It is quick, easy, and only requires one pot to cook the entire dish! If you want to enhance the nutritional value of the recipe, you can just add a twist of soya chunks to make it more fulfilling and turn it into a veg pulao restaurant style recipe.

### Nutrition

Carbohydrates	70.02 g
Energy	467.21 kcal
Fats	16.14 g
Protein	9.03 g

35 Minutes

4 Servings