



Veg Biryani Recipe (Homemade Vegetable Biryani Recipe)

Ingredients

- Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- Tablespoons Ghee
- Cinnamon (1 Inch Pieces)
- Cloves
- Green Cardamom (Coarsely Crushed)
- Star Anise (Coarsely Crushed)
- Teaspoon Black Peppercorns
- Black Cardamom (Coarsely Crushed)
- Onion (Chopped)
- Teaspoon Ginger-Garlic Paste
- Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoons Coriander Powder
- Tomato (Chopped)
- Cups Chopped Vegetables (Carrots, Beans, Cauliflower, Potatoes, Peas)
- 1/3 1/3 Cups Hot Water
- 1/3 1/3 Cups Rice
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare all the ingredients in advance. Heat ghee in a pan and roast dry masalas like cinnamon, cloves, green cardamom, star anise, peppercorns, and black cardamom. Add onions and sauté till they turn golden-brown.
2. Add the ginger-garlic paste and stir-fry till the raw smell is gone. Add the red chilli powder, turmeric powder and coriander powder, and sauté for a minute.
3. Add the tomatoes and cook till they are soft. Add all the other vegetables and mix well.
4. Add water, crumbled MAGGI cubes, mint leaves and coriander leaves to the vegetable mixture. Mix well. Add salt to taste and bring to boil. Then, add rice.
5. Cover the pot and reduce the flame till both the rice and vegetables are done. Serve hot. Cook this vegetarian version of delicious biryani for your friends and family on occasions that call for something extra. Our step-by-step guide simplifies the cooking process, making this traditional Indian dish accessible to all. Elevate your culinary skills and treat your taste buds to a symphony of flavors. Join us on this gastronomic adventure, where we share valuable tips to ensure your vegetable biryani is a masterpiece every time you prepare it. Try this scrumptious recipe today!

Nutrition

Carbohydrates	49.85 g
Energy	331.74 kcal
Fats	11.17 g
Protein	7.04 g

55 Minutes

6 Servings