



Vegetable Badi Biryani Recipe

Ingredients

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

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the ghee in a pan, add the cinnamon, cloves, green cardamom, star anise, peppercorns and black cardamom. Then, add the onions and sauté till they turn golden-brown.
3. Add the tomatoes and cook till they are soft. Add all the vegetables and mix well. Sauté the vadi in 1 tablespoon oil till slightly brown and add to vegetables.
4. Add the tomatoes and cook till they are soft. Add all the vegetables and mix well.
5. Add the water, crumbled MAGGI cubes, mint leaves and coriander leaves. Mix well and add salt to taste. Bring to boil and add rice.
6. Reduce flame to the lowest and cook covered till both the rice and vegetables are done.
7. Serve hot with raita.

Nutrition

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

72 Minutes

6 Servings