



Vegetable Brinji Rice Recipe

Ingredients

- Sachets Maggi Coconut Milk Powder
- Cups Water
- Cup Rice
- Tablespoon Oil
- Cloves (Coarsely Crushed)
- Cinnamon (1 Inch Pieces, Crushed)
- Green cardamom
- Bay Leaf
- Tablespoon Fennel Seeds (Saunf)
- Cloves Garlic (Chopped)
- Onion
- Green Chillies (Chopped)
- gms Green Peas
- Pinch Salt (To Taste)
- Cups Water
- Cup Vegetables (Potatoes, Carrots, Beans) (chopped)

Instruction

1. Prepare ingredients as mentioned in the list. Wash and soak the rice for 10 minutes.
2. Heat oil in a pressure cooker and sauté cloves, cinnamon, cardamom, bay leaves, saunf, and garlic for a few minutes.
3. Add onion and green chillies, sauté till the onions turn pink. Add the chopped vegetables and peas, saute for a few minutes. Add the soaked rice to the mixture and sauté for a minute.
4. Dissolve the MAGGI Coconut Milk Powder in 2 cups of warm water. Add prepared coconut milk and salt to the rice mixture, pressure cook rice until done.
5. Serve hot with onion raita.

Nutrition

Carbohydrates	60.34 g
Energy	394.24 kcal
Fats	12.61 g
Protein	9.06 g

47 Minutes

4 Servings