



Dum Soya Biryani Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- 1/2 1/2 Cups Soya Chunks
- Tablespoons Oil / Butter
- Onion (Sliced)
- Tablespoon Garlic (Chopped)
- Tablespoon Ginger Paste
- Tomato (Small, Deseeded and Chopped)
- Cashewnuts (halved)
- Teaspoon Cumin Seeds
- Bay Leaf
- Cinnamon
- Teaspoon Kashmiri Chilli Powder
- 1/2 1/2 Teaspoon Turmeric Powder
- Pinch Salt
- Teaspoon Coriander Powder
- 1/2 1/2 Cup Nestlé A+ Curd
- Cup Water
- Teaspoon Kasuri Methi
- 1/4 1/4 Teaspoon Whole Garam Masala (Coarsely crushed)
- Cups Cooked Rice
- 1/2 1/2 Cup Fried Onion (Chopped)
- Tablespoons Coriander Leaves (Chopped)
- Tablespoons Mint Leaves (Chopped)

Instruction

1. Soak the soya nuggets in hot water for 30 minutes, squeeze out the water and keep aside. Prepare ingredients as mentioned in the list.
2. Heat 2 tablespoons oil in a karahi, add 1 chopped onion, ginger paste and garlic paste. Sauté till brown, then add tomatoes and cashew nuts and sauté well. Cool and blend to a smooth paste and keep aside.
3. Heat remaining 2 tablespoons oil in a pressure cooker, add cumin seeds, bay leaf and cinnamon stick. When they splutter add remaining chopped onions and sauté till brown.
4. Add red chili powder and turmeric powder, prepared onion, tomato masala paste and sauté. Then add coriander powder and salt to taste, mix well and add water and dahi.
5. Now add MAGGI Masala-ae-Magic and soya nuggets and cook for 5 minutes after the first whistle. Open the cooker when cool, add kasuri methi and garam masala powder and mix well.
6. In an ovenproof dish, layer the Soya Nuggets Curry with the rice. Sprinkle the fried onions, coriander leaves and mint leaves on every layer. Cover the dish with aluminium foil and cook in a hot oven for 10 minutes.
7. Serve the Dum Soya Biryani with raita.

Nutrition

Carbohydrates	86.82 g
Energy	508.46 kcal
Fats	11.52 g
Protein	13.22 g

72 Minutes

10 Servings