

Kashmiri Dum Aloo Biryani

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/aloo-biryani-recipe-pakistani>

Ingredients:

- 20 baby potatoes
- 2 teaspoons red chili powder Kashmiri
- 1 tablespoon ginger grated
- 1 tablespoon garlic grated
- 2 red onions chopped
- 2 tomatoes medium-sized, pureed
- 1 tablespoon fennel powder /saunf powder
- 1 tablespoon jeera shah, /caraway seeds
- 1 inch canela
- 3 cloves
- 1 black cardamom
- 5 peppers black
- 1 green cardamom
- 2/3 cashews
- 1/2 cup milk
- 1/2 cup yogurt
- salt as required
- 1 1/2 cups basmati rice
- 2 1/2 cups water
- 1 teaspoon salt
- 1 tablespoon cinnamon powder
- 1 pinch turmeric
- 1 tablespoon milk saffron
- 2 tablespoons ghee or oil
- 1 cup onion deep fried
- 1 handful cashew nuts for garnish, optional
- 1 sprig mint leaves chopped
- 1 sprig cilantro finely chopped
- 3 drops rose water

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 5 milligrams
4. Fat: 21 grams
5. Fiber: 7 grams
6. Protein: 15 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 860 milligrams
9. Sugar: 11 grams

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