

Vegetable Dum Biryani |Hyd Veg Dum Biryani

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/best-indian-dum-biryani-recipe>

Ingredients:

- 1 cup rice
- 1 bay leaf
- 2 cloves
- 1/2 teaspoon jeera
- 1 cardamom
- oil little bit
- lemon juice
- 1/2 cup carrot
- 1/2 cup beans
- 2 potato small
- 1 cup cauliflower florets
- 2 green chilies
- 1 cup curd
- 2 teaspoons Biryani Masala
- 2 teaspoons red chili powder
- 1 teaspoon coriander powder
- salt to taste
- 1/2 teaspoon turmeric powder
- 1 teaspoon ginger garlic paste
- 3 mint leaves
- 3 coriander leaves
- 5 tablespoons butter
- 2 bay leaf
- 4 cloves
- 2 teaspoons jeera
- 1 cardamom
- 2 cardamom
- 10 mint leaves
- saffron stands/kumkuma poo/kesar – Few stands of
- 3 tablespoons milk
- saffron soak the, in the warm milk and set it aside

- onion fried, –, optional
- 5 cups water

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 65 milligrams
4. Fat: 29 grams
5. Fiber: 7 grams
6. Protein: 10 grams
7. SaturatedFat: 14 grams
8. Sodium: 480 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Vegetable Dum Biryani |Hyd Veg Dum Biryani above. You can see more 16 best indian dum biryani recipe Experience culinary bliss now! to get more great cooking ideas.