

# Prawns Biryani

Yield: 4 min  
Total Time: 85 min

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

## Ingredients:

- 25 prawns de-shelled and deveined
- 2 onions
- 10 cloves
- 1/2 inch cinnamon stick
- 1/4 teaspoon cumin seeds Jeera
- 1 teaspoon turmeric powder
- 1/2 inch ginger
- 3 green chillies
- 1 1/2 cups basmati rice
- 2 tomatoes
- 7 peppercorns
- 10 cashew nuts
- 5 black grapes /kishmish
- 1 teaspoon cardamon powder
- 1 pinch food color orange
- 2 bay leaves
- 4 red chillies
- 10 garlic flakes
- 1/4 cup coriander leaves finely chopped
- 1 teaspoon cinnamon powder
- 1/2 teaspoon pepper powder
- salt to taste

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 40 milligrams
4. Fat: 2 grams
5. Fiber: 5 grams

6. Protein: 14 grams
  7. Sodium: 240 milligrams
  8. Sugar: 7 grams
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