

# Nasi Biryani

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 3 tablespoons vegetable oil
- 3 shallots large, peeled and thinly sliced
- 3 tablespoons butter
- 1 cinnamon stick
- 2 star anise
- 3 cardamom pods
- 6 cloves
- 2 1/4 cups basmati rice 450g
- 1/2 cup golden raisins
- 2 1/2 cups water 600ml
- 1 teaspoon salt
- 1/4 teaspoon ground turmeric
- 1 teaspoon rose essence or kewra water
- 1/2 cup cashew nuts toasted, 70g

## Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 122 grams
3. Cholesterol: 25 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams
6. Protein: 16 grams
7. SaturatedFat: 9 grams
8. Sodium: 680 milligrams
9. Sugar: 10 grams

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