

Madhur Jaffrey's Shrimp Biryani

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-indian-recipe-without-onion>

Ingredients:

- 2 cups basmati rice
- 1 pound shrimp medium raw, peeled and deveined, halved crossways
- 3 garlic cloves medium, minced, about 3 teaspoons
- 1 teaspoon ground cumin
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon cayenne pepper
- salt
- black pepper
- 3 tablespoons canola oil
- 4 teaspoons fresh lemon juice
- 1/4 cup chopped fresh cilantro
- 2 2/3 cups homemade chicken stock or low-sodium store bought
- 4 cardamom pods

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 175 milligrams
4. Fat: 16 grams
5. Fiber: 4 grams
6. Protein: 35 grams
7. SaturatedFat: 1 grams
8. Sodium: 600 milligrams
9. Sugar: 3 grams

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