Best Ever Vegetable Biryani | Diwali Special Biryani

Yield: 6 min
Total Time: 100 min

Recipe from: https://www.recipeschoose.com/recipes/indian-style-vegetarian-biryani-recipe

Ingredients:

- 2 cups basmati rice
- 6 onion large
- 1 tablespoon ginger paste
- 1 tablespoon garlic paste
- 1 green chilli chopped
- 1/4 cup ghee clarified butter + 2 tbsp
- 8 green cardamom
- 8 cloves
- 2 inches cinnamon
- 2 tomato large, (de-seeded and pureed)
- 1 1/2 teaspoons fennel seed powder
- 1 tablespoon coriander powder
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- 1/2 cup yogurt beaten
- 2 teaspoons sugar
- 1/4 teaspoon black pepper
- 1 cup cauliflower florets
- 2 large carrots cut into ½ inch cubes
- 2 large potatoes cut into ½ inch cubes
- 1/2 cup green peas
- 10 green beans cut into 1 cm long strips
- 1/4 cup mint leaves freshly chooped, loosely packed
- 1/2 cup coriander leaves freshly chooped, loosely packed
- 1 pinch saffron
- 1/4 cup milk
- 1 teaspoon cardamom powder
- 4 tablespoons vegetable oil
- 2 cups light coconut milk (or 1 cup of thick coconut milk mixed with water to make 2 cups)
- salt to taste
- 1 cup grated coconut

- 2 cups boiling water

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 103 grams
3. Cholesterol: 5 milligrams
4. Fat: 46 grams
5. Fiber: 13 grams
6. Protein: 14 grams
7. SaturatedFat: 26 grams
8. Sodium: 240 milligrams
9. Sugar: 16 grams

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