

# Kale Curry Biryani, Stuffed and Roasted in a Pumpkin

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/north-indian-spinach-dal-recipe>

## Ingredients:

- 1/4 cup vegetable oil
- 2 tablespoons cumin seeds
- 2 yellow onions jullienned
- 1/2 cup fresh curry leaves
- 1 green chili slit in the middle
- 2 tablespoons garlic minced
- 2 tablespoons ginger minced
- 2 bunches kale cut into thick strips
- 2 cups spinach washed and cut into thick strips
- 2 cups carrots cut into 1/4" cubes
- 2 tablespoons lemon juice freshly squeezed
- 2 teaspoons salt plus more as needed
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon cayenne red chili powder
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cloves
- 1/4 teaspoon grated nutmeg freshly
- 1/4 teaspoon ground cinnamon
- 1 teaspoon turmeric powder
- 3 grams ground cardamom freshly
- 1 tablespoon butter cold
- 2 cups basmati rice
- 1/2 cup dal Toovar
- 2 cups water
- 2 cups coconut milk thick
- 1 tablespoon salt
- 1 sugar pumpkin Large
- 1 teaspoon salt
- 3 tablespoons cranberries

- 3 tablespoons pistachios
- 15 whole garlic pods
- 1 tablespoon vegetable oil
- 1 tablespoon saffron