Mushroom Biriyani - A vegan Indian dish

Yield: 4 min
Total Time: 10 min

Recipe from: https://www.recipeschoose.com/recipes/brown-mushroom-recipe-indian

Ingredients:

- 1 1/2 cups basmati rice /jeera Rice /Gobindobhog, I used Basmati rice
- 2 cups mushroom sliced
- 1 medium onion thinly sliced
- 4 tablespoons curd or yogurt
- 1 medium tomato chopped
- 2 tablespoons mint leaves
- 2 tablespoons coriander leaves
- 1 1/2 tablespoons ginger garlic paste
- 4 tablespoons vegetable oil I used Sunflower oil but you can use any vegetable oil
- 2 green chili slit
- 1/2 teaspoon red chili powder
- 3 cups water
- 2 teaspoons Garam Masala
- 1 teaspoon coriander powder
- 2 tablespoons ghee
- 3 drops kewra water optional
- 2 bay leaves
- 1 star anise
- 1 teaspoon shahi jeera or Jeera, cumin seeds
- 1 1/2 inches canela stick of
- 4 cloves long
- 3 green cardamom

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 5 milligrams

4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 9 grams
7. SaturatedFat: 2 grams
8. Sodium: 55 milligrams
9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy Mushroom Biriyani - A vegan Indian dish above. You can see more 17 brown mushroom recipe indian Taste the magic today! to get more great cooking ideas.