

Paneer Biryani

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/raisin-tomato-indian-recipe>

Ingredients:

- 2 cups basmati rice
- 250 grams paneer cut into pieces
- whole garam masala
- 2 onions sliced
- 2 tablespoons ginger garlic paste
- 2 tomatoes sliced
- 6 green chillies sliced
- 1/2 cup mint leaves chopped
- 2 tablespoons yoghurt
- 2 tablespoons chilli powder
- 2 tablespoons Biryani Masala
- 1 tablespoon turmeric powder
- 1/2 cup green peas
- 1 cup capsicum red, green and yellow, sliced
- 4 tablespoons ghee
- salt as per taste
- coriander leaves
- 1 onion finely sliced and fried
- 1 handful cashews fried
- 1 handful raisins
- ghee
- red food color Yellow, diluted in milk
- coriander
- mint leaves