

# Vegetable Biryani



Vegetable Biryani is a popular Indian recipe made with aromatic basmati rice, spices and vegetables and topped with fried onions, saffron and herbs. Biryani is traditionally served with raita to balance the heat of the spiced vegetable mixture.



Watch the cooking video for this recipe →



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## Included in your kit



Ginger &  
Garlic Mix



Mixed  
Vegetables



Dry Masala



Yogurt



Tomato &  
Onion Paste



Partially  
Boiled Rice



Saffron



Fried Onions



Cilantro &  
Mint Mix



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

**Ingredients:** Chicken Thighs, Onions, Peppers, Cream, Greek Yogurt, Canola Oil, Tomatoes, Tomato Puree, Garlic, Ginger, Cilantro, Red Chili Powder, Turmeric Powder, Coriander (ground), Cumin (seeds), Salt, Green Cardamom, Chaat Masala, Cloves, Cumin (ground), Garam Masala, Kashmiri Chili, Cinammon (ground), Star Anise, Mace, Peppercorn (White), Peppercorn (Black), Bay Leaves, Green Cardamom, Rose Petals.

**Allergens:** Dairy, Tree Nuts

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## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Add mixed vegetables from #2. Increase flame to medium heat and cook for 2-3 min, per desired tenderness.

3



Add dry masala from #3 and mix until the veggies are evenly coated with the masala. Then, add yogurt from #4 and stir evenly into the mixture (around 1 min).

4



Add tomato & onion paste from #5 and gently stir for 2 min. Then, add ¼ cup water and cook for 2-3 min, letting the gravy boil and thicken.

5



Add par-boiled rice from #6 and spread evenly atop the veggie mixture. Top the rice with saffron from #7, fried onions from #8, and cilantro & mint mix from #9.

6



Cover the pan with a lid and let cook for 5-7 min. Then, uncover the pan, turn off heat, and let sit for an additional 2 min and serve.