**Vegetable Biryani**

**Ingredients**

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| * Raw rice                        - 2 cup * Oil                                - 3 tbsp * Ghee                            - 1 tbsp * Onion                           - 2 * Tomato                         - 2 * Carrot                           - 1 * Potato                          - 1 * Beans                           - 50 g * Peas                             - ¼ cup * Green chilly                   - 2 * Ginger garlic paste        - 1 tbsp * Cinnamon                     - 1 | * Cloves                          - 3 * Saunf                           - ¼ tsp * Cumin                           - ½ tsp * Black pepper pwd         - ¼ tsp * Red chilly pwd              - 1 tsp * Garam masala pwd        - 1 tsp * Yoghurd                       - small cup * Mint leaves                   - handful * Cashew                        - 5 * Coriander leaves * Salt to taste |

**Method**

1. Wash rice and soak in water for 10 mins.

2. Drain and keep aside.

3. Heat oil in a frying pan

4. Sauté cinnamon, cloves, saunf, cumin for half a minute.

5. Then add chopped onion and fry till the color changes to pink.

6. Add green chillies, ginger garlic paste, black pepper pwd and sauté for a minute.

7. Add salt and red chilly pwd, garam masala pwd and stir well.

8. Add finely chopped tomatoes and fry till they are cooked.

9. Add all the chopped thin pieces of vegetables and green peas and fry .

10. Next add yoghurd and stir well.

11. Turn off the flame.

12. Heat a tbsp ghee in a pressure pan.

13. Add rice and sauté for a minute.

14. Add the above veg mixture and combine well.

15. Sprinkle finely chopped mint leaves and sauté for a minute.

16. Add 3 ½ cups of water and combine.

17. Pressure cook for 1 whistle and simmer for 5 minutes.

18. Once the pressure goes off, open the lid and mix well with very light hands.

19. Decorate with golden roasted cashew and fresh coriander leaves

20. Serve hot with onion raita.

