**Vegetable Pulao**

**Ingredients**

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| * Basmati rice                  - 2 cups
* Oil                                - 2 to 3 tbsp
* Onion                           - 2
* Green chilly                   - 1 or 2
* Yoghurd                       - 1 small cup
* Ginger garlic paste        - 1 tbsp
* Cumin pwd                    - ½ tsp
* Coriander pwd               - ½ tsp
* Crushed pepper corns   - 1 tsp
* Cumin seeds                 - ½ tsp
* Red chilly pwd              - ½ tsp
* Saffron color                - a pinch
* Chopped cilantro & mint leaves
* Salt to taste
 | * Cloves                          - 4
* Bay leaf                        - 2
* Cardamom                    - 2
* Cinnamon                     - 2
* Star anise                     - 1
* Mace- Javetri                - 1
* Marathi Moghu              - 1
* Potatoes cubed              - 1 cup
* Sliced carrot, beans      - 1 ½ cup
* Peas                             - ¼ cup
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**Method**

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1. Wash and soak basmati rice in water for 5 mins.

2. Drain the water completely and keep aside.

3. Chop onion, green chilly, cilantro & mint leaves. Keep the spices & yoghurd to be added ready.

4. Chop vegetables to fine slices.

5. Heat oil in a wide pan.

6. Add spices and wait to crackle.

7. Add finely chopped onion, cumin seeds, salt and cook nicely to light pink.

8. Add ginger garlic paste and sauté for a minute.

9. Add finely chopped cilantro, mint leaves & green chilly.

10. Now add crushed pepper corns, cumin pwd, coriander pwd.

11. Mix well & add red chilly pwd.

12. Add sliced vegetables and sauté well in the masala for a minute.

13. Add yoghurt and combine well.

14 . Now in electric cooker vessel, add the basmati rice and 3 1/2 cups of water.

15. Add the pulav masala ( step 13) and mix well.

16. Cover and and switch on the electric cooker.

17. When the pulav is three-fourth done, put a few drops of saffron color mixed with water.

18. Close the lid and allow the pulav to cook completely.

19. When the rice cooker automatically switches off, just leave it for 5 to 10 mins to rest. ( this helps the pulav to get cooked evenly )

20. Fluff it gently.

21. Serve hot Vegetable Pulav with side dish of your choice.

22. It serves as a great meal with raitha or any curry..:)

 