



MY RECIPE BOOK

By



BIRYANI /PULAO MASALA



STEPS:

COOK THE RICE: WASH AND SOAK THE RICE FOR 15 MINUTES. BOIL IN 2 CUPS WATER UNTIL 70% COOKED. DRAIN AND SET ASIDE.

SAUTÉ THE VEGGIES: IN A PAN, HEAT OIL AND SAUTÉ SLICED ONIONS UNTIL GOLDEN. ADD MIXED VEGGIES AND COOK FOR 3-4 MINUTES.

ADD THE MASALA: STIR IN SWADSUGAM VEG BIRYANI MASALA AND YOGURT. COOK FOR ANOTHER 2-3 MINUTE.

LAYER AND COOK: ADD THE PARTIALLY COOKED RICE TO THE PAN, MIX GENTLY, COVER, AND COOK ON LOW HEAT FOR 10-12 MINUTES. GARNISH WITH CILANTRO AND SERVE HOT!