



## Shrimp Biryani

### Ingredients

- 2 cups Basmati rice
- 2 tbsp Vegetable Oil
- 2 Mediums Onions, finely chopped
- 500 g Peeled & cleaned shrimps
- 20 g Tomato Paste
- 4 Cloves Garlic, finely chopped
- 1 cup Fresh dill, chopped
- 3 tbsp Curry powder
- 2 pieces Cinnamon stick
- 5 pieces cardamom pods
- 1 Sachet MAGGI Powder Chicken Bouillon
- 6 cups Water
- 2 tbsp Ghee
- 1 pinch Saffron
- 1 tsp salt
- 2 cups Coriander leaves, chopped

### Instruction

1. Wash and soak rice in cold water and set aside for 30 mins.
2. In a large pot heat vegetable oil, fry sliced onions till golden brown, remove and set aside.
3. In the same pot in medium heat fry chopped onions till golden, add shrimp and saute till pink for about 5 mins, then add tomato paste, garlic, dill, spices, cinnamon sticks, cardamom pods, add 1 sachet MAGGI Powder Chicken Stock, and water and bring to a simmer. Add chopped fresh coriander leaves, remove from pot and set aside.
4. In the same pot bring to boil 6 cups or 1.5 litres of water, place rice and cook until rice is  $\frac{3}{4}$  cooked.
5. Drain rice in a colander and discard excess water.
6. Melt ghee at the bottom of the same pot, add a layer of strained rice followed by a layer of shrimp and onion mixture and sprinkle saffron powder. Follow this step until all the rice and shrimp sauce is used.
7. Steam rice and shrimp on low heat until rice is fully cooked for about 20 mins.
8. Gently fluff cooked rice ensuring even distribution of rice and shrimp. Serve on a large plate. Garnish with fried sliced onions.

### Nutrition

Carbohydrates	46.46 g
Energy	310.16 kcal
Fats	6.35 g
Protein	17.19 g

🕒 90 Minutes

⊕ 8 Servings