



## Vegetable Biryani

### Ingredients

- 1 tbsp Vegetable oil
- 1 Jar Maggi® Biryani Mix
- 8 cups water
- 2 cups Basmati rice
- 2 tbsp Fresh parsley, chopped
- 100 g Frozen peas
- 400 g Cauliflower, cut into florets
- 400 g Potatoes, cut into small cubes
- 1 cup light plain yogurt
- 2 pieces Tomato
- 2 pieces Cucumber
- 1 piece fresh lemon juice
- 0.33 Head Lettuce

### Instruction

1. In a large pot, cook 2 cups of Basmati rice in salted water until half cooked (10 minutes). Set aside after draining.
2. In the meantime, heat 1 tablespoon of vegetable oil in a nonstick pot. Sauté Vegetables in small batches until tender and golden and set aside.
3. Return cooked vegetables to the pot, add Maggi® Biryani Mix and gently mix with the vegetables; add drained rice to the mix (don't stir); cover tightly and simmer until tender, about 15 minutes.
4. Serve with yogurt and salad on the side.

### Nutrition

Carbohydrates	82.4 g
Energy	458.16 kcal
Fats	7.76 g
Protein	13.3 g

40 Minutes

6