

Vegetable Biryani

Ingredients:

- 2 cups rice
- 3 cups of water
- 2 medium onions
- 1-inch piece of ginger
- 2 cloves of garlic
- 2 tomatoes
- 1 medium green chili
- 1 packet Maggi Masala Mix
- 1 cup cauliflower
- 1 carrot
- 5 pcs baby corn
- 1 medium potato
- ½ cup green peas
- ½ cup French beans

Method:

- Soak 2 cups of rice in water for 30 minutes, then drain.
- Boil soaked rice in 3 cups of water with 1 tbsp of oil & 1 tsp of salt for 20 minutes. Set aside.
- In a pan, cook onions in oil until golden brown.
- Add ginger, garlic, green chili, tomatoes, and Maggi Indian Masala Mix. Stir until well combined.
- Add cauliflower, carrot, baby corn, potato, green peas, and French beans. Stir until veggies are coated with the masala mix.
- Cover and cook for 20 minutes. Set aside.
- To assemble the Biryani, put 1 tbsp of oil in a pan and layer ? of the rice (1st layer), then ½ of the vegetable mixture (2nd

layer) and continue to alternate till you have a total of 5 layers, with the rice being the top layer.

- Cover and steam for 20 minutes.
- Serve and enjoy!