



Biryani Rice with Vegetables

Biryani Rice is a fragrant and flavourful South Asian rice dish known for its rich and aromatic taste. It is a beloved and iconic dish with regional variations throughout the Indian subcontinent. The components of Biryani Rice include long-grain Basmati rice, a variety of spices, and vegetables.

Inspired by our friend Rohini's flavourful creation, Biryani Rice with Vegetables is a stunning dish. We've given it a new twist by incorporating Mahavira's Feast spice blend in place of whole spices. This aromatic blend elevates the dish with its rich flavors.

For the freshest taste, using fresh vegetables is ideal, but you can also achieve fantastic results with frozen ones.

Biryani Rice with Vegetables

Years ago we tried a fragrant rice dish made by our friend Rohini. It was quite spicy and had a beautiful presentation. We recently made the dish using Mahavira's Feast in place of the whole spices in Rohini's recipe. Fresh vegetables are best, but frozen will do fine.

- 1 tbsp Ghee or Olive Oil
- 1/2 cup Onion (chopped)
- 1-2 tsp Mahaviras Feast
- 2 cloves Garlic (minced)
- 1 tbsp Ginger (grated)
- 3 Green Onions (Whites and greens separated and diced.)
- 1 1/2 cups Mixed Vegetables (Cut into 1/4" dice (carrots, celery, peppers, peas, etc.))
- 1 cup Basmati Rice (Washed well and drained.)
- 1 tsp Salt (to taste)
- 1 1/3 cups Vegetable Stock or Water

Garnish

- Almonds or Cachews (Toasted)
- 2 tbsp Cilantro (Fresh - Chopped)

1. Heat up pot on medium heat, add olive oil or ghee.
2. Add onion and cook slowly for 5 minutes or until soft.
3. Add Mahavira's Feast spice and cook for two minutes.
4. Add ginger and garlic and cook for two minutes
5. Add white parts of green onions, cooks for 2 minutes.
6. Add vegetables and cook for a few minutes.
7. Add rice and mix well.
8. Add stock or water. Salt to taste. Bring to a boil. Cover and lower heat. Simmer for 15 to 20 minutes or until liquid is absorbed.
9. Let rice rest for 5 minutes. Fluff with a fork and serve.
10. Garnish with nuts and cilantro and green parts of green onions.

Side Dish

Indian & South Asian

Biryani, Rice, Vegetarian

Ingredients:

1 TBL ghee or olive oil
1/2 cup onion, chopped
1-2 tsp Mahavira's feast
2 garlic cloves, minced
1 TBL ginger grated
3 green onions, whites and greens separated and diced.
1 ½ cups mixed vegetables cut into 1/4" dice (carrots, celery, peppers, peas, etc.)
1 cup basmati rice, washed well and drained.

Instructions:

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8 - Add stock or water. Bring to a boil. Cover and lower heat. Simmer for 15 to 20 minutes or until liquid is absorbed.
9 - Let rice rest for 5 minutes. Fluff with a fork and serve.
10 - Garnish with nuts and cilantro and green parts of green onions.

1 tsp salt (or to taste)

1 1/3 cups vegetable stock or water

Garnish

Toasted almonds or cashews

2 TBL chopped fresh cilantro

Spices Used: Mahavira's Feast

4 Servings