



Biryani Rice with Vegetables

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.
- 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

Instructions:

- 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. 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.



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