**VEGETABLE BIRYANI**

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**Ingredients**

- For the rice:
  - 1 1/2 cups basmati rice, soaked for 30 minutes
  - 5 cups water
  - 2 green cardamoms
  - 2 black cardamoms
  - 2 cloves
  - 1 pinch cinnamon
  - 1 bay leaf
  - 1/2 tsp salt

- For the vegetables:
  - 3 tbsp butter
  - 3 cloves
  - 1 black cardamom
  - 1 pinch cinnamon
  - 1/2 tsp turmeric powder
  - 1 tsp red chili powder
  - 1 heaped cup thinly sliced onions
  - 1 1/2 tbsp finely chopped garlic
  - 1 cup yogurt
  - 3/4 cup water
  - salt as required
  - 1 1/2 cups cauliflower florets
  - 1/2 cup chopped carrots
  - 1/2 cup chopped French beans
  - 1/2 cup fresh or frozen peas

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**Directions**

- Step 1: Drain soaked rice and set aside. In a large pot combine water and all the spices, bring to a boil, and then add soaked rice. Cook the rice until almost done, about 15 minutes. Strain and set aside.
- Step 2: In a large clean pot, melt butter and add cardamom, cloves, cinnamon, turmeric, and chili powder. Cook in butter just until fragrant. Add onions, ginger, and garlic into pot and cook just until onions wilt.
- Step 3: Stir in yogurt and water, add cauliflower, carrots, and beans into the pot. Cook until carrots are almost cooked through.
- Step 4: Stir in rice and peas. Cover with a lid and turn your flame to low. Cook covered for 15 minutes. Turn the flame to high for 1 minute with the lid still on the pot. Turn off the heat and allow the rice to sit covered for 15 minutes.