

# VEGETABLE BIRYANI



## INGREDIENTS

- |                              |                              |                          |
|------------------------------|------------------------------|--------------------------|
| 1 onion, chopped             | 1 green bell pepper, chopped | 1 tsp. coriander         |
| 1 tbsp. ginger, minced       | 2 stalks celery, chopped     | 1/2 tsp. ground turmeric |
| 1 tbsp. garlic, minced       | 2 cups basmati rice          | 1/2 tsp. cumin           |
| 1 roma tomato, finely minced | 1 cup cauliflower            | 1/2 tsp. cinnamon        |
| 1/2 cup water                | 2 tsp. kosher salt           | 4 cups vegetable broth   |
| 1/2 cup peas                 | 1/2 tsp. black pepper        | 1/4 tsp. cayenne         |
| 1 carrot, chopped            | 2 tsp. garam masala          |                          |

## DIRECTIONS

- Add olive oil in a large pan over medium-high heat. Then add the onion and cook until translucent (about 3-4 minutes).
  - Stir in the garlic, ginger, tomatoes and 1/2 cup of water. Bring to a simmer and cook until the water has evaporated (about 10 minutes).
  - Add in the peas, carrots, bell pepper, celery and cauliflower. Sauté for about 10 minutes.
  - Add the cayenne, black pepper, garam masala, turmeric, cumin and cinnamon, stirring well.
  - Add the vegetable broth and bring to a boil.
  - Add the basmati rice, reduce to a low heat and cook covered for 18-20 minutes.
- Enjoy!