

Basmati Rice Biryani

(2 servings)

- 1 cup uncooked Basmati Rice
- 1 small Potato cut into 1 inch pieces
- ¼ cup Cauliflower florets
- ¼ cup frozen green peas
- 2 tablespoons of Seven Happy Seeds Pav-Bhaji & Biryani Spice
- 1 Garlic clove minced
- 1 teaspoon finely minced Ginger root
- 1 medium tomato finely chopped
- 1 medium red onion thinly sliced
- 2 tablespoons cilantro finely chopped
- 1 teaspoon salt
- 1 teaspoon brown sugar
- 3 tablespoons butter
- ¾ cup (200 ml) water

1. Rinse rice and drain all water. Rub ginger paste and minced garlic on rice and keep aside.
2. Melt 2 tablespoons of ghee in a pan. Add onions and caramelize until golden and crisp.
3. Add tomatoes and cook until soft.
4. Add vegetables, rice, and spice, and sauté all ingredients until fragrant.
5. Add salt, sugar, and water, and bring to a boil.
6. Cook on medium high heat until most of the water evaporates- about 12 minutes, or until 'steam holes' are formed.
7. Turn heat to the lowest setting, cover with a lid and cook for an additional 5 minutes. Turn off heat and keep covered for 10 minutes.
8. Fluff rice with a fork, and garnish with cilantro sprigs
9. Serve with a bowl of yogurt.