

TRUPTI INDIAN VEGETABLE BIRYANI RECIPE

INGREDIENTS

1/3 cup plus two tablespoons vegetable oil
1 medium yellow onion, quartered
1 1/2 teaspoons coarse salt
4 Tablespoons Trupti Biryani Mix
¼ cup Trupti Dry Onions (this is the key factor in making a delicious biryani)
6 Trupti cloves
2 Trupti bay leaves
1-inch piece of Trupti cinnamon stick
1 1/2-inch piece fresh ginger
1/4 cup shredded unsweetened coconut
1 cup coconut milk
2 cups basmati rice
2 1/3 cups water
2 small russet potatoes, peeled and chopped
2 medium carrots, peeled and chopped
10 ounces frozen peas

METHOD

In a blender, combine 1/3 cup oil, onion, salt, spices, ginger, shredded coconut, and 1/4 cup coconut milk.

Heat remaining 2 tablespoons vegetable oil in a large straight-sided skillet with a tight-fitting lid. Toast the rice until lightly golden. Add the spice puree to the rice. Stir until aromatic, about 3 minutes.

Add remaining coconut milk, 2 1/3 cups water, potatoes, and carrots to the skillet. Bring to a simmer, cover, and simmer until water is absorbed into the rice, about 15 minutes. Remove from the heat; add the peas, cover, and steam until the peas are warmed through, about 5 minutes. Then add the dried onions on top and serve.