



VEGETABLE BIRIYANI

Ingredients

- 3 tablespoons olive oil, or butter
- 1 yellow onion, cut into 1/2-inch dice
- 1 tablespoon garlic, minced
- 1/2 cup diced tomatoes
- 1/2 cup water
- 1/2 cup chick peas, drained
- 1 carrot, sliced into thin coins
- 1 cup red beans, drained
- 1 cup canned green beans, drained
- 1 cup canned corn, drained
- 2 teaspoons kosher salt
- 1/2 teaspoon coarse ground black pepper
- 2 teaspoons curry powder
- 1/2 teaspoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon garlic powder
- 4 cups vegetable broth
- 2 cups basmati rice, rinsed and drained



Preparation Steps

- Instructions
- Add olive oil in a large dutch oven over medium-high heat.
- Add the onion, and cook until translucent, about 3-4 minutes.
- Stir in tomatoes, and 1/2 cup water.
- Bring to a simmer, and cook until the water has evaporated, about 10 minutes.
- Add in the chick peas, carrot, red beans, corn and green beans and stir well.
- Add in the salt, black pepper, curry powder, paprika, garlic, cumin, cloves and cinnamon, stirring well.
- Add in the vegetable broth and bring to a boil.
- Rinse basmati rice.
- Add in the basmati rice, reduce to low heat and cook (covered) for 18-20 minutes.
- Turn off the heat and let sit, covered, for five minutes before opening and serving.