

Recipe Name: Chettinad Style Prawn Biryani Recipe
Diet Type:
Course: Lunch
Cuisine: Chettinad
Quantity:



Ingredients

Ingredient	Quantity
• 200 grams Shrimps - or prawns • 1-1/2 cups Basmati rice • 4-5 Shallots • 1 tablespoon Ginger - paste • 1 tablespoon Garlic - paste • 3 tablespoons Fresh coconut - grated • 1 teaspoon Green Chilli - paste • 1/2 cup Hung Curd (Greek Yogurt) • 2 sprig Curry leaves • 1 cup Sunflower Oil • 2 tablespoons Ghee • 1 teaspoon Coriander Powder (Dhania) • 1 teaspoon Red Chilli powder • 1/2 teaspoon Turmeric powder (Haldi) • 1 teaspoon Garam masala powder • 5-6 Whole Black Peppercorns • 4 Cardamom (Elaichi) Pods/Seeds • 2 Black cardamom (Badi Elaichi) • 1 inch Cinnamon Stick (Dalchini) • 2 Bay leaves (tej patta) • 2-3 Dry Red Chilli • 1/2 teaspoon Cumin seeds (Jeera)	4

Preparation

- To prepare Chettinad Style Prawn Biryani Recipe, wash and clean prawns well, collect in a bowl and add ginger garlic paste, red chili powder, turmeric, few drops of lemon juice and 2-3 pinch salt.
- Mix well and marinate for 15-20 minutes.
- Wash and soak rice.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	35	60	20	2	5

