

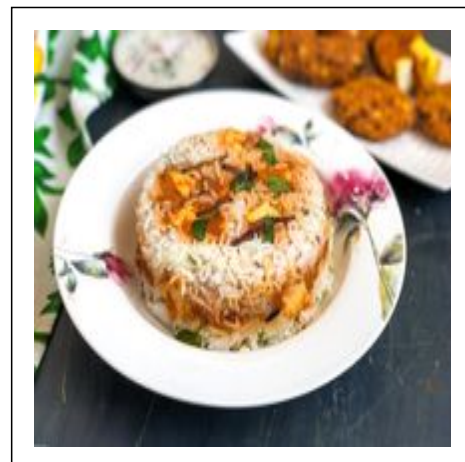
Recipe Name: Paneer Butter Masala Biryani Recipe - Layered Paneer Butter Masala Biryani Recipe

Diet Type: Vegetarian

Course: Main Course

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup rice	4
• 2 cups water	
• 1 tsp ghee	
• 1 cardamom	
• 2 long	
• 1 star anise	
• 1/2 inch cinnamon	
• 2 whole black pepper	
• salt - as per taste	
• 1 bay leaf	
• 1/4 cup onion - bottom Take	
• 1 sprig of green coriander	
• 1 sprig of mint	
• 200 grams of cottage cheese - cut into 1/2 inch cube	
• 2 tomatoes	
• 2 tablespoons cream	
• 1 onion - chop	
• 1 inch ginger	
• 3 cloves garlic	
• 1 green chili	
• 1 tsp cardamom powder	
• 1/2 tsp cumin powder	
• 1/2 tsp garam masala powder	
• 1/2 tsp red chilli powder	
• 1 tsp kasoori methi	
• 1 tsp honey	
• salt - oil	
• as per taste - As per use	
• 1 tbsp cashews - for garnish	



Preparation

- To make Paneer Butter Masala Biryani recipe, first wash the rice and soak it for 30 minutes.
- To make rice for biryani, heat ghee in a pressure cooker.
- Add cardamom, long, star anise, cinnamon, whole black pepper, bay leaves, and cook for 1 minute.
- Now add.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
742	31	83	34	4	6

