

Recipe Name: Kashmiri Style Modur Pulao With Pomegranate Recipe

Diet Type: Vegetarian

Course: Lunch

Cuisine: Kashmiri

Quantity:



Ingredients

Ingredient	Quantity
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| <ul style="list-style-type: none">• 1 cup Basmati rice - soaked for 1/2 hour• 3 Cinnamon Stick (Dalchini)• 2 Cloves (Laung)• 1 Cardamom (Elaichi) Pods/Seeds• 3/4 cup Milk - (adjust)• 1-1/2 cup Water• 1 pinch Saffron strands• 1 teaspoon Cumin powder (Jeera) - roasted• 1 teaspoon Sunflower Oil• Salt - to taste• 1/2 cup Anardana Powder (Pomegranate Seed Powder) - cleaned• 2 teaspoon Cashew nuts• 3 teaspoon Badam (Almond)• 2-5 teaspoon Raisins - optional• 4 Dates - pitted and sliced• Ghee - as required | 4 |
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Preparation

- To begin making Kashmiri Modur Pulao Recipe first Soak saffron in 2 teaspoons of warm milk for about 10 minutes and crush it well.
- Wash and soak Basmati rice for half an hour.
- Next in a Biryani pot or a pressure cooker, heat ghee, add cinnamon, cloves and c.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	15	80	20	4	10