

Recipe Name: Hyderabadi Vegetable Biryani Recipe -
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Diet Type: Vegetarian

Course: Lunch

Cuisine: Hyderabadi

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup green beans - chopped steam	4
• 1/2 cup carrots - chopped steam	
• 1 cup cabbage - steamed chopped	
• 1 cup potatoes - boiled	
• 6 cloves garlic	
• 2 inch ginger	
• 1 onion - chopped Take 2 green chilies	
• 2 cups rice - wash	
• make 1 cup tomato-puree	
• 1 cup curd	
• 1 inch cinnamon	
• 4 cardamom	
• 2 bay leaves	
• 1 tsp turmeric powder	
• 1 tsp red chilli powder	
• 1 Small spoon coriander powder	
• salt - as per taste	
• oil - as per use	
• cut 3 sprigs of mint - 1/2 cup onion - finely chopped and cook till it turns brown.	

Preparation

- To make Hyderabadi Vegetable Biryani Recipe, first put the rice in a saucepan with salt and oil in 2 cups of water and cook till the rice is half cooked.
- Now add carrots, green beans, potatoes, cauliflower in a steamer and cook till it becomes soft.
- Keep.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	15	70	20	4	5

