

## Biryani vegetable rice

Serves 4

Sweet, aromatic, flavourful!

Ingredients:

- Allow 1/4 cup of uncooked rice per person;
- 2 cups long grain rice or Basmati
- 1 tbsp sp salt;
- 2 tbsp Himalaya Gourmet Biryani masala;
- 2 cups diced vegetables (Carrots, cauliflower, green beans) or green peas
- 4 cups cold water.
- 1 tbsp butter.

**Method:** Rinse rice in plenty of water. Drain well and place in a deep with a cover pan. Add measured water to rice, also add butter, salt and Himalaya Biryani masala. Bring to a boil. Stir in the vegetables. Reduce heat to minimum and cook covered for 20 minutes. Fluff just once during cooking. Turn off the heat and it will continue to cook, in its own heat until serving time. Prepare it 1/2 an hour before the arrival of guests. Serve with Himalaya Gourmet Apple Chutney.