

Vegetable Biryani Rice with boiled eggs or tofu

Serve 6

A casserole dish that is garnished with boiled eggs, fried onions, raisins, almonds, apricots and cashew nuts.

Ingredients:

- 2 tbsp vegetable oil
- 1 kg vegetables, cubed such as green beans, carrots, turnips, cauliflower, peas etc.
- 4 tbsp sour cream /yogurt
- 4 tbsp Himalaya Biryani masala
- ½ cup water
- 8 cups steamed rice
- 2 tsp salt
- 2 onions, sliced fine
- 1cup raisins & nuts (almonds or cashew)
- ½ cup apricots, sliced
- 4 boiled eggs, cut in half

Method: Sautee vegetables in oil until half done. Add Biryani masala, ½ cup water and salt. Cook until tender. Stir in sour cream.

To serve, layer a casserole with 4 cups steamed rice. Spread prepared vegetables on rice. Top with remaining rice. Garnish: Fry onions in butter. When caramelized, stir in almonds, cashews, raisins & apricots. Garnish with eggs & caramelized onion mixture. Serve.

If you prefer use tofu squares with vegetables in lieu of eggs.