

Vegetable Biryani

Serves 6

- Olive oil
- ½ tsp cumin
- ½ tsp cayenne
- 1 tsp coriander
- ½ tsp turmeric
- ½ tsp garam masala
- 3 cups water
- ½ cup each
 - Chopped potato
 - Chopped cauliflower
 - Diced red pepper
 - Peeled and diced carrot
 - Diced red onion
- 2 Tb roughly chopped cilantro
- 2 cups uncooked long-grain rice
- 1 tsp salt
- ½ cup diced tomato

In a large pan, heat 2 TB oil over medium heat. Add cumin, cayenne, coriander, turmeric, and garam masala. Cook for 30 – 60 seconds. Add water, potato, cauliflower, pepper, carrot, and onion. Bring to a boil. When the water starts to boil, add rice and salt; stir and reduce to a simmer. Loosely cover the pot and simmer for ~10 minutes. Add tomato and cilantro. Re-cover (loosely) the pot and simmer another 5 – 10 minutes, stirring occasionally, and adding slightly more water if needed. When rice is cooked, allow to rest for 3 – 5 minutes, then serve.