

Vegetable Biryani



FOODSERVICE

SERVING SIZE: 16

Ingredients

- 2 cups Basmati, Rice
- 2 tablespoons Dried Fruits
- 1/4 cup Red Bliss Potato, Diced
- 1/4 cup Carrot, Chopped
- 1/4 cup Peas
- 1/4 cup Cauliflower, Chopped
- 1 teaspoon Dry Mustard
- 1 teaspoon Cinnamon
- 1 teaspoon Caraway Seeds
- 1/2 teaspoon Cloves
- 1/2 teaspoon Black Pepper
- 1/4 cup Green Chili Peppers, Sliced thin
- 1/2 cup Onion, Sliced Thin
- As Needed Salt
- 1 teaspoon Chili Powder
- 1 cup **Furmano's Petite Diced Tomatoes**
- 1/2 cup Plain Yogurt
- 2 fluid ounces Water

In This Recipe

Preparation

1. Add Rice and Dried Fruit to a pan with 4 cups of water. Bring to a boil for 5 minutes, remove from heat, cover, and let steep for 25 minutes.
2. Add Canola Oil to a large saute pan over medium heat. Add Potato, Carrot, Peas, and Cauliflower individually to the pan and fry. Removing each after finished and setting aside for later.
3. Next add Dry Mustard, Cinnamon, Caraway Seeds, Cloves, Black Pepper, and Green Chilies. Saute for 2 minutes. Then add Onion and saute until onion becomes translucent. Then add Salt and Chili Powder.
4. Next add Furmano's Petite Diced Tomatoes and Plain Yogurt. Stir well and heat for 10 seconds.
5. Mix in Fried Vegetables and Rice, heat through.

