

Panasonic Cooking

Vegetable Biryani

Feeling like having something vegetable-rich? Try this aromatic vegetable biryani that is simple and quick to make!

Ingredients:

- 2 cups (500 g) basmati rice
- 4 cups (1 litre) vegetable stock
- 2 tomatoes, chopped
- 1/3 cup (75 g) green beans, cut into 1" (3 cm) pieces
- 1/3 cauliflower, cut into florets
- 1/4 cup (50 g) seedless raisins
- 1/2 medium green pepper, diced
- 1 chili pepper, chopped
- 1 medium cooking onion, chopped
- 1 carrot, chopped
- 1 small sweet potato, peeled, diced
- 1/4 cup (50 g) green peas (fresh or frozen)
- 2 tbsp (30 ml) of ghee (clarified butter) or vegetable oil
- 4 cloves of garlic, chopped fine
- Thumb size piece of ginger, chopped fine
- Juice from one lemon
- 1/3 cup (85 ml) chopped cilantro

1 1/2 (8 ml) tsp salt

1 1/2 tsp (8 ml) ground cumin

1 tsp (5 ml) ground coriander seed

1/2 tsp (3 ml) turmeric

1/2 tsp (3 ml) cayenne pepper (or more if you like it spicy)

Directions:

1. Pour the ghee into the multi cooker pan. Place the garlic, ginger, spices, raisins, cashews and vegetables on top. Place the pan into the multi cooker, close the lid, select the Compote setting (10 minutes), and press Start.
2. Once you hear the beep, press Stop. Open the lid, add rice and stir. Add the stock, close the lid, select the White Rice setting and press Start.
3. Once you hear the beep, open the lid and add the cilantro, lemon juice, combine and then serve.