

Veg Navaratna Biryani – 9 Veggies, 1 Royal Taste ✨

Serves 4

Ingredients

- 🍅 1 onion
- 🥕 2 carrots
- 🥔 2 potatoes
- 🧀 100g paneer
- 🍄 100g mushrooms
- 🌱 100g soya chunks
- 🫘 30g beans
- 🥬 100g gobi
- 🌰 6–8 cashews
- 🧄 1 tbs ginger garlic paste
- 🌶️ 4–5 green chillies
- 🧂 salt
- 🌿 1 tbs coriander powder
- ✨ 1 tbs garam masala
- 🌿 biryani spices
- 🍚 2 cups biryani rice
- 💧 4 cups water (1:2 ratio)

Method

- 1 Wash and soak biryani rice for 20 mins.
- 2 Heat oil/ghee, fry cashews and keep aside.
- 3 In the same pan, sauté onions until golden.
- 4 Add ginger, garlic and chillies.
- 5 Add all veggies, paneer and soya. Cook 5–7 mins.
- 6 Add salt, coriander powder, biryani spices and garam masala. Mix well.
- 7 Add soaked rice + 2 cups water (1:2 ratio).
- 8 Cover with a glass lid and cook on low flame until rice is fluffy and perfectly done.
- 9 Garnish with fried cashews and coriander 🌿

Protein in Every Grain – My Veg Pulao Story

Growing up in a pure vegetarian family, food was never just about taste — it was about nourishment. My mum always believed that being vegetarian doesn't mean missing out on protein or strength.

She used to say, “If you choose wisely, every meal can be powerful.”

One dish that perfectly represents her belief is our simple yet wholesome Veg Pulao.