Biryani burrito



Prep Time

Cook Time 5 min

Step 1 (1 min)

Step 2 (1 min)

Step 3 (3 min)

Step 4 (1 min)

Ingredients

- 1. 1 warm tortilla or rumali roti
- 2. 2 tablespoons mint mayo
- 3. 2 tablespoons sour cream
- 4. 1 cup leftover biryani
- 5. 1/4 cup chopped tomatoes
- 6. 1/4 cup chopped onions
- 7. 1/4 cup chopped bell peppers
- 8. 1/4 cup chopped cucumber
- 9. 1 teaspoon lime juice
- 10. 1/4 cup shredded cheese

Instructions

Preparing the Spread

Spread 2 tablespoons of mint mayo and 2 tablespoons of sour cream evenly over a warm tortilla or rumali roti.



Adding Biryani

Add 1 cup of leftover biryani as a generous portion on top of the spread.



Adding Vegetables and cheese

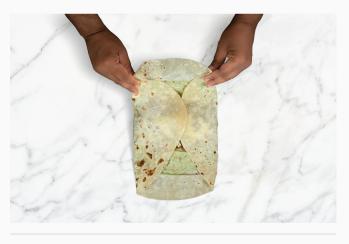
Top the biryani with 1/4 cup of chopped tomatoes, 1/4 cup of chopped onions, 1/4 cup of chopped bell peppers, and 1/4 cup of chopped cucumber. Additionally, sprinkle 1/4 cup of shredded cheese over the entire filling according to taste. Lastly, add a tablespoon of lime juice over the vegetables for a hint of freshness.





Rolling Up the Burrito

Roll up the tortilla tightly to enclose the filling and enjoy your fresh and flavorful Biryani Burrito.



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Shahi Biryani Currently, Out of stock.