

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

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



Adding Biryani

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



Adding Vegetables and cheese

3. 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

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



Make this recipe Instantly Yours

Made with our

Shahi Biryani

Currently, Out of stock.