

Tikka Masala Biryani



Prep Time
0

Cook Time
15 min

Step 1 (7 min)

Step 2 (3 min)

Step 3 (2 min)

Step 4 (3 min)

Step 5 (2 min)

Ingredients

1. 1 tablespoon ghee
2. 1 teaspoon cumin seeds
3. 1 cup cauliflower florets
4. 1 cup French beans, chopped
5. 1 tablespoon ginger, minced
6. 1 tablespoon garlic, minced
7. 2 cups IV tikka masala gravy
8. 3 cups cooked rice
9. 1/2 cup fried onions
10. 1/4 cup mint leaves
11. 1/4 cup coriander leaves

Instructions

Sautéing the Vegetables

- 1 Heat 1 tablespoon of ghee in a large pan. Add 1 teaspoon of cumin seeds and sauté until fragrant. Add 1 cup of cauliflower florets, 1 cup of chopped French beans, 1 tablespoon of minced ginger, and 1 tablespoon of minced garlic. Cook until the vegetables are tender, about 7 minutes.



Adding Tikka Masala Gravy

- 2 Pour in 2 cups of tikka masala gravy into the pan with the vegetables. Stir well to combine and heat through for about 3 minutes.



Layering with Rice

- 3 In a serving dish, layer the vegetable and tikka masala mixture with 3 cups of cooked rice.





Adding paneer and garnishing

- 4** Add some paneer cubes over the mixture and mix thoroughly. Garnish the biryani with 1/2 cup of fried onions, 1/4 cup of mint leaves, and 1/4 cup of coriander leaves.



Serving

- 5** Serve the tikka masala vegetable biryani hot, optionally accompanied by raita or salad.



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Made with our

Tikka Masala Curry