



One Pot Egg Biryani

Ingredients

- g Rice
- tbsp Ghee oil
- tsp Garlic
- tsp Ginger
- g Sliced Onions
- oz Curry Leaves
- oz Pandan Leaves
- oz Green chilis
- g Tomato
- Sticks Cinnamon
- oz Cardamom
- oz Cloves
- Leafs Bay
- tsp Turmeric powder
- tsp Salt
- tbsp Chili powder
- tsp Roasted curry powder
- tbsp Cumin Seed
- tsp Coriander leaves
- g Mint Leaves
- tbsp Curd
- mL Water
- Mediums Egg
- cube MAGGI Chicken Seasoning Cube

Instructions

1. Add ghee oil to a rice cooker once heated
2. Add pandan & curry leaves
3. Add the bay leaves, cinnamon sticks, cardamoms & clove
4. Add Chili powder, curry powder, turmeric, coriander powder, cumin powder & salt, mix well.
5. Add boiled eggs & mix
6. Then add the washed rice, and water along with the Maggi chicken seasoning cube, mix well
7. Once halfway cooked, add green chili, tomato, curd & mix well
8. Finally add coriander & mint leaves and serve

Nutrition

24 Minutes

Carbohydrates	94.19 g
Energy	553.47 kcal
Fats	23.58 g
Fiber	25.4 g
Protein	17.8 g
Sodium	861.11 mg
Sugars	3.12 g

4 Portions