



MAGGI Prawn Biryani

Ingredients

- g Cooked Rice
- 1/2 1/2 tbsp Cardamom
- tbsp Cloves
- Sticks Cinnamon
- tsp Cumin Seed
- tbsp Roasted curry powder
- tbsp Chili powder
- 1/4 1/4 tbsp Turmeric powder
- tbsp Salt
- mL Milk
- mL Water
- g Coriander leaves
- g Tomato
- g Sliced Onions
- tbsp Garlic
- tbsp Ginger
- Capsules Green chilis
- Stalks Lemon grass
- mL Ghee oil
- g Prawns
- Leafs Curry Leaves
- cube MAGGI Chicken Seasoning Cube
- oz Mint Leaves
- oz Cashew
- g Sliced Onions

Instructions

1. Place a pan on high heat stove and pour 50ml of ghee oil along.
2. Add to the oil; 2 pieces of cinnamon, 5 nos of cardamom, 5 clove buds, 1tsp of cumin seeds, 100g of chopped onion, 10 nos of curry leaves, 2-4 slices of pandan leaves, 1tbsp of chopped garlic and ginger, 2 sticks of lemon grass, 4 green chilies, ¼ tsp of turmeric powder, 1 tbsp of chilli powder, 1 tbsp of curry powder and mix all ingredients together
3. Add 300g of prawns to this mixture along with chopped tomato and coriander leaves.
4. Mix all ingredients so that the prawns will be smothered in the mixture
5. Add 1tbsp of salt and mix.
6. Pour 150ml of milk and 600ml of water into this mixture, and close the lid to boil.
7. Mix in 500g of basmati rice when mixture is boiling.
8. Allow to absorb all liquid and season with a Maggi Chicken Seasoning Cube.
9. Give it a good stir and switch off the heat and keep the lid closed for 10 minutes.
10. Garnish if desired and serve warm!

Nutrition

Carbohydrates	66.05 g
Energy	451.76 kcal
Fats	13.56 g
Fiber	4.29 g
Protein	21.22 g
Sodium	2055.55 mg

50 Minutes

5 Portions

Sugars

6.3 g