



## Polos Biryani

### Ingredients

- g Kos ata
- g Rice
- mL Water
- tbsp Curd
- tbsp Ghee oil
- pinches Cinnamon
- oz Cloves
- oz Cardamom
- tbsp Cumin Seed
- oz Star Anise
- tbsp Ginger
- tbsp Garlic
- Leafs Curry Leaves
- Leafs Pandan Leaves
- Stalks Lemon grass
- g Tomato
- Medium Capsicum
- Medium Green chilis
- 1/2 1/2 tbsp Chili powder
- tbsp Roasted curry powder
- tbsp Turmeric powder
- tbsp Salt
- cube Maggi vegetable seasoning cube
- g Coriander leaves
- g Sliced Onions

### Instructions

1. Add 2 tbsp Ghee to a warm rice cooker
2. Then add the Cinnamon Sticks, Cloves, Cardamoms and Star Anise and mix.
3. Add diced Garlic and Ginger
4. Add Curry Leaves, Pandan Leaves and Lemon Grass and mix
5. Add the diced Green Chilli, Capsicum, Cumin, Onions, Tomatoes and mix.
6. Mix in Curry Powder, Chilli Powder, Turmeric Powder and Salt.
7. Add the washed Keeri Samba and mix.
8. Pour in the Water and season with 1 Maggi Vegetable Seasoning Cube
9. Stir well and let the content cook
10. After content is cooked add the Curd & Fried Polos
11. Finally add Coriander Leaves and cook for 5-10 minutes.
12. Enjoy while warm!

### Nutrition

Carbohydrates	209.68 g
Energy	1103.13 kcal
Fats	31.78 g
Fiber	52.14 g
Protein	31.14 g
Sodium	183.69 mg
Sugars	32.99 g

20 Minutes

2 Portions