

# Vermicelli (Semiya) Biryani / Semiya Biryani



Vermicelli upma is a simple, tasty and nutritious breakfast recipe. Bambino vermicelli is full of bright vegetables which makes it a feast for the eyes.

## **Ingredients**



1 Cup of Vermicilli/Semiyaa  
1/2 cup of Finely Chopped Onion  
2 or 3 Finely Chopped Green Chillies  
1/2inch of Finely Chopped Ginger  
1 Clove  
1 Cinnamon  
1 Cardamom  
1 Bay Leaf  
Handful of Curry Leaves  
Handful of Mint  
1 tsp of Turmeric  
1/4 cup of ChoppedCarrot  
1/4 cup of Peas  
1 Chopped Tomato  
Few Sprigs of Cilantro  
1 cup of Coconut Milk  
1 cup of Water  
2 Tbsp of Oil  
Salt as needed

## **Method**



- Roast the vermicelli with a tsp of ghee in medium flame, evenly without changing its colour (if it roasted vermicelli), you can also skip this part.
- Heat a pan with oil and temper it with clove, cinnamon, cardamom and bay leaf.
- Add chopped onion fry till onion turns golden colour. Now add turmeric to it.

- Add Chopped chillies, ginger, mint and cilantro. saute it well
- Now add the chopped carrot, peas and tomato. Leave it for few mins in medium flame.
- Add the coconut milk and water, bring to boil, add required salt.
- Then add the roasted vermicelli. Stir it nicely.
- Let it boil till it absorbs all the coconut milk and then keep the flame in low and cook covered for 4-5 minutes.
- Garnish with chopped coriander leaves.



### **Tips**

- Ratio of Vermicilli and Water is 1:2
- Coconut Milk gives richness to your dish. You can use water instead of Coconut milk
- If you like more masala in your recipe add some garam masala powder to it.

### **Health Benefits Of Vermicilli**

- Vermicelli is very good for our health. It is good in taste and it is liked by almost every people.
- It has high carb content which contains complex carbohydrates in the form of starch which gives us energy