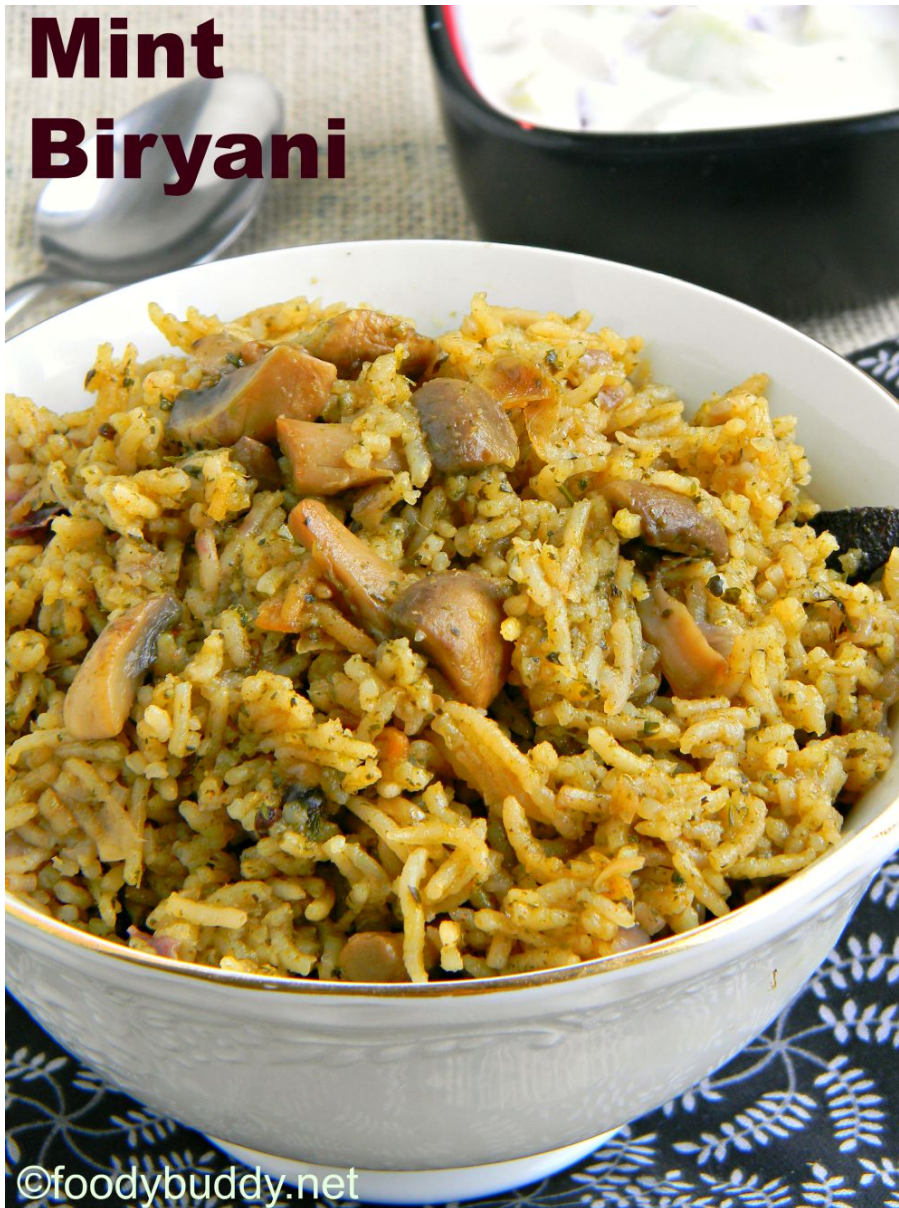


# Mint Mushroom Biryani Recipe / Easy Mint Biryani



Mint mushroom biryani recipe / easy mint biryani is a flavorful one pot meal that can be done very quickly. Who doesn't like mint flavor ? the aroma of mint while cooking in cooker makes us feel hungry, right ? I love mushroom ☺ , So I used mushroom along with mint in this biryani. you can add any vegetables like peas or carrots and customize the recipe. I already posted [mint pulao recipe](#). This easy mint biryani has a dominant flavor of mint, mildly spiced and with dollop of ghee absolutely it tasted rich and yummy. You can pack this

mint biryani for kids lunch box or office goers lunch box. Serve them with [raita](#) or [potato kurma](#).

Also try my other biryani recipes

- [Mushroom biryani](#)
- [Coconut milk biryani](#)
- [Mixed Vegetable Biryani](#)
- [Easy Vegetable Biryani](#)
- [Kuska Biryani](#)

## How to make Mint Mushroom Biryani Recipe

Mint Mushroom Biryani / Easy Mint Biryani



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Prep time

20 mins

Cook time

15 mins

Total time

35 mins

Mint Mushroom Biryani is a flavorful one pot meal made from fresh mint leaves and mushroom. Serve this biryani with raita or potato kurma.

Author: gayathri ramanan

Recipe type: main lunch

Cuisine: Indian

Serves: 2

## Ingredients

- 1 Cup of Basmathi Rice
- 7 Baby Bella Mushroom or any mushroom, Chopped
- 2 Tsp of Oil
- 2-3 Tsp of Ghee(clarified butter)
- 3 Cloves
- 1 Big Cinnamon Stick
- 1 Cardamom (Green)
- 1 Black Cardamom
- $\frac{1}{2}$  Tsp of Fennel Seeds
- 1 Bay Leaf
- 1 Red Onion, Chopped
- 2 Tsp of Ginger Garlic Paste
- 1 Tsp Coriander Powder
- $\frac{1}{2}$  Tbsp of Lemon Juice
- Salt to taste
- 2 Cups of Water
- 1 Tbsp of Fried Onions (optional)
- To Grind
- \_\_\_\_\_
- 1 Cup of Mint Leaves (Fresh), Tightly packed
- $\frac{1}{4}$  Cup of Coriander Leaves
- 3 Green Chilly

## Instructions

1. Soak the basmati rice for 20 mins, drain the water and wash it twice in tap water. Keep it aside.
2. In a blender (mixie), add green chilly, mint, coriander leaves and water, grind it to a fine paste.
3. Heat a cooker with oil and add 2 tsp of ghee, when it is hot, add cloves, cinnamon, cardamom (black and green), bay leaf and fennel seeds, fry it for few secs.
4. Add onion and little salt, fry until it turns golden

brown.

5. Add ginger garlic paste, fry until raw smell goes off.
6. Add ground mint paste, coriander powder and mushroom, fry well for 2 mins.
7. Add basmati rice, water, salt and fried onions, mix well. Cook this for 2 whistles in a pressure cooker.
8. Open the cooker, add lemon juice and ghee, gently mix well with fork.
9. Hot, flavorful mint mushroom biryani is ready to serve with raita.

### Notes

You can use any vegetables of your choice like carrots or potato or peas.

Adding ghee gives a rich taste.

Adding lemon juice is must because that gives tartness to this biryani. Please dont avoid it.

I used 3 green chilly, if you want less spicy. Reduce it to 2. Green chilly adds a flavor to this rice.

If you want, you can add garam masala.

## Mint Mushroom Biryani



Tags: [mint mushroom biryani](#), [mint mushroom biryani recipe](#), [easy mint biryani](#), [quick biryani recipe](#), [how to make mint mushroom biryani at home](#), [prepare mint biryani](#), [mint recipes](#), [biryani recipes](#), [lunch box rice dishes](#), [mushroom biryani with miint](#), [cooker mint biryani](#), [kids lunch box ideas](#)

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## [Mixed vegetable pulao recipe in pressure cooker / How to make veg pulao](#)



Mixed vegetable pulao recipe in pressure cooker is an easy one pot meal that can be made in a very short time. It goes well with any gravy like [potato kurma](#) or simple [zucchini raita](#) or [cucumber raita](#) and papad. This veg pulao is tasty and healthy as we add a lot of mixed vegetables like carrot, beans, peas, mushroom and potato. You can add any vegetables of your choice. The secret tip for tasty pulao is my mom used to say that more oil or ghee you add, the pulao will be more tasty. This is a pressure cooker pulao recipe, I also make veg pulao

in stove top, will share that recipe in future. You can pack this veg pulao for kids lunch box or office goers lunch box. Also check my [veg biryani recipe in pressure cooker](#), [peas pulao](#), [spinach pulao](#), [mint pulao](#), [tomato pulao](#), [chickpeas pulao](#), [methi pulao](#)

## How to make Mixed vegetable pulao recipe in pressure cooker

# Ingredients for Mixed vegetable pulao recipe

Preparation Time: 30 mins    Cooking Time : 20 mins    Serves: 2-3

- 1 Cup of Raw Rice
- 2 Cups of Water
- To Grind**
  - 1/2 Onion
  - 5 Garlic Cloves
  - 1 Inch of Ginger
  - 3 Green Chilly
- 1/2 Tsp of Fennel Seeds
- 1 Medium Size Cinnamon Stick
  - 3 Cloves (small)
  - 1 Cardamom
- 5 Cashews or almonds
- 1 Star Anise (small)

## To Saute

- 1 Tbsp of Cooking Oil
  - 1 Tbsp of Ghee
  - 1 Bay Leaf
- 1/2 Tsp of Lichen (kalpasi)
- 1/2 Tsp of Fennel Seed
- 1 Red Onion, Chopped
- 2 Carrots, Chopped
- 10 Beans, Chopped
- 1/3 Cup of Peas
- 1 Potato, Small
- 3 Mushroom, Chopped
- 1/2 Tsp of Red Chilly Powder
- 1/2 Tsp of Garam Masala
- 2 Tsp of Coriander Powder
  - Salt to taste
- 2 Tsp of Fried Onions
- 1 Tsp of Lemon Juice.
- Few Coriander Leaves
  - 3-5 croutons

# Method for Mixed vegetable pulao recipe

- Wash and soak the rice in water for 30 mins.
- In a blender, add all the ingredients listed under "To Grind" along with water to a smooth paste.
  - Chop all the vegetables and onion, keep it aside.
- Heat a pressure cooker, add oil and ghee, when it is hot, add bay leaf, kalpasi, fennel seeds and mint leaves, then add onion, saute well for 2 mins till it turns golden brown.
- Add the ground masala paste, saute well until raw smell vanishes. Add coriander powder, garam masala and red chilly powder, saute this for a min.
  - Add chopped vegetables and salt, saute this for 2 mins.
- Finally add rice, water, mix well. Check the salt. Add fried onion on top. Close the lid. Pressure cook for 2 whistles and turn off the flame.
- Open the lid, add lemon juice and coriander leaves, gently mix with fork. Add salt, if needed.
  - Hot, yummy mixed vegetable pulao is ready to serve with onion or [cucumber raita](#).

## Tips

- Add more green chilly, if you want it spicy.
- I made this pulao with sona masoori rice (raw rice/paccharisi), you can make this pulao with basmathi rice too.
- If you are using basmathi, use 1.5 cups of water for 1 cup of rice. For sona masoori, use 2 cups of water for 1 cup of rice.
  - If you don't have ghee, adding butter gives a nice flavor.
  - Adding fried onion gives rich taste to pulao.
- You can add any vegetables of your choice like capsicum or cauliflower or beetroot.



## VEG PULAO RECIPE

Tags: [veg pulao](#), [veg pulao recipe](#), [mixed vegetable pulao](#), [mixed vegetable pulao recipe in pressure cooker](#), [pulao recipe](#)

[in cooker](#), [veg pulao in cooker](#), [how to make vegetable pulao recipe at home](#), [prepare easy veg pulao](#), [easy pulao recipe](#), [spicy vegetable pulao](#), [kids lunch box veg pulao](#), [restaurant style veg pulao](#), [pulao recipe for bacholer](#)