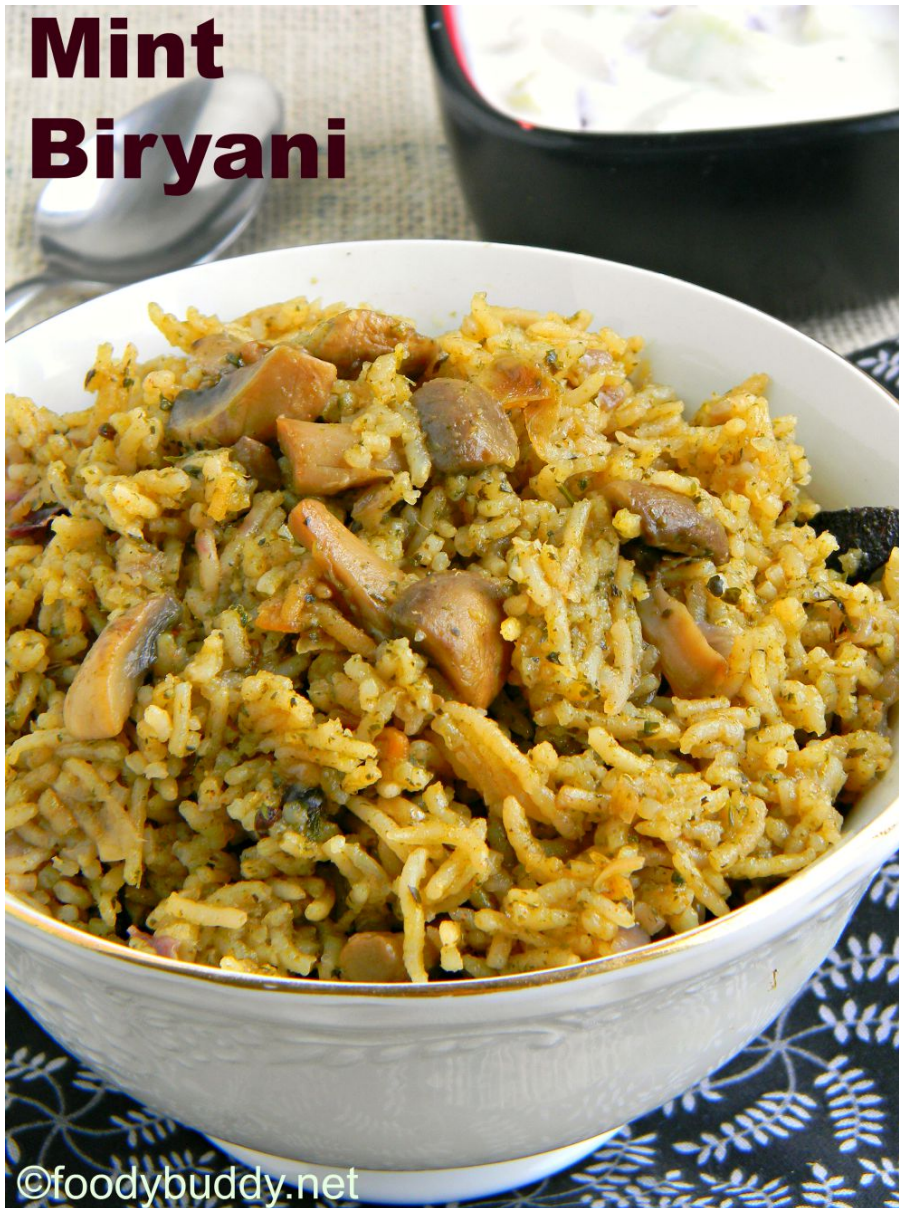


# Mint Mushroom Biryani Recipe / Easy Mint Biryani



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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## **MUSHROOM BIRYANI / KALAN BIRYANI RECIPE (SOUTH INDIAN STYLE)**

EID MUBARAK TO ALL MY MUSLIM FRIENDS !!!!!!!!!!!

Biryani is a muslim recipe earlier but now it is favourite to everyone. Biryani's are always special to me and I am a big mushroom lover too. So I made this Mushroom Biryani, also called kalan biryani in tamil. In this biryani recipe, I have used button mushroom, you can use any variety of mushroom. This mushroom biryani recipe is very easy to make one pot meal, yummy in flavour and delicious in taste. You can make dum biryani with mushroom, since it takes a lot of time, I made this mushroom biryani in pressure cooker..This flavorful and easy mushroom biryani goes well with onion raita or [zucchini raita](#) or [cucumber raita](#). Let us learn how to make mushroom biryani in a simpler way.

Also check my other mushroom recipes in my blog : [Mushroom manchurian](#), [soya chunks mushroom curry](#), [mushroom, cucumber and tomato sandwich](#), [stir fried asparagus with mushroom](#), [vegetarian sandwich with soya crumbles and mushroom](#), [portabella mushroom burger](#), [cream of mushroom soup](#), [quick mushroom rice](#), [black eyed peas with mushroom](#), [sippy kalaan kurma](#), [beans mushroom fry](#), [mushroom spinach gravy](#), [mushroom 65](#).



**Preparation Time : 20 Mins    Cooking Time :  
25 mins    Serves : 4**

### **Mushroom Biryani Recipe – Ingredients**

- 2 Packets(400g) of Mushroom
- 1.5 Cups of Basmati Rice
- 1 Bay Leaf

- 2 Tsp of Ginger Garlic Paste
- 1 Green Chilly
- 10 Mint Leaves
- Handful of Coriander Leaves
- 3 Tomatoes, Chopped
- 2 Tbsp of Curd (yogurt)
- 2.5 Tsp of Coriander and Red Chilly Powder Mix
- 1/2 Tsp of Garam Masala Powder
- 3 Tsp of Ghee
- 2 Tsp of Vegetable Oil ( Cooking Oil)
- 2 and 1/4 Cup of Water
- Salt to taste

### **To Grind – 1**

- 1 Tsp of Fennel Seeds
- 2 Cloves
- 1 Cardamom
- 1 Small Cinnamon Stick

### **To Grind – 2**

- 2 Handful of Small Onion ( Shallots)

### **Method**

- Soak the rice in water for 15 mins. Drain the water. In a pan, add little ghee and roast the rice for few mins and keep it aside.
- Wash and chop the mushroom into pieces. Slit the green chilly and chop the tomatoes.
- In a mixie, first grind all the ingredients listed under " To Grind – 1 " and keep it aside. Secondly, grind the onion and keep it aside.
- In a pressure cooker, add ghee and oil, when it is hot, add ground masala paste, bay leaf, fry this for a minute.

- Add ginger garlic paste, green chilly and ground onion paste, fry this until raw smell vanishes.
- Add mint leaves, coriander leaves and chopped tomatoes, sauté this until it turns soft and mushy.
- Add coriander and red chilly powder mix and garam masala. Fry well.
- Add curd and mushroom, sauté for few mins. Add rice, mix well with masala, add salt and water. Pressure cook for 2 whistles. After pressure releases, fluff the rice with a fork. Do not break the rice while mixing.
- Hot Mushroom rice is ready to serve hot with [cucumber raita](#) or [zucchini raita](#).

## Tips

- You can use any variety of mushroom to make this dish.
- Adjust the spicy taste according to your taste.
- Use basmati rice to make biryani, it adds a nice flavor to dish. Always soak the rice before use.
- You can also squeeze some lemon juice at the end after biryani is done.
- You can use coconut milk instead of water.
- Do not break the rice while mixing, as it should be separate and fluffy.
- Don't add turmeric powder for biryani.



## Mushroom Biryani Recipe

Technorati Tags: [mushroom biryani](#), [mushroom biryani recipe](#), [kalaan biryani](#), [mushroom recipes](#), [how to make mushroom biryani](#), [how to prepare mushroom biryani](#), [biryani recipe](#), [south indian style biryani](#), [mushroom rice recipe](#), [easy mushroom recipes](#), [rice cooker recipes](#), [how to clean](#)

[mushrooms, south indian mushroom recipes, pressure cooker mushroom biryani](#)