



Biriyani Infused Rice

Serves 1

Ingredients:

- 3 Tbsp. Ghee or Liquid Butter
- 2 cups Yellow Onions , finely chopped
- 5 each Whole Cloves
- 8 each Black Peppercorns
- 1/4 tsp. Cardamon Seeds
- 4 each Cardamon Pods
- 3/4 tsp. Tumeric
- 1/4 tsp. Ground Cinnamon
- 10 oz. vol. Basmati Rice (MARS Foodservice)
- 20 oz. vol. Water

Directions:

1. Heat ghee in medium saucepot over medium heat.
2. Add onions and cook until softened but not brown. Add spices and rice.
3. Stir to coat rice and add water.
4. Bring all ingredients to a boil and stir once.
5. Cover and reduce heat to low and cook until most of liquid has evaporated.
6. Hold rice warm for service. Fluff rice with a fork before serving.