



Ingredients for Chicken Gravy

- Basmati Rice ☐ 1 cup
- Ghee ☐ 1 tbsp
- Oil ☐ 1 tbsp
- Cinnamon ☐ 1 inch-sized
- Cardamom ☐ 2 pods
- Cloves ☐ 2
- Cashews ☐ 10
- Cumin seeds ☐ 1 tsp
- Green chilly ☐ 2 [with slit]
- Water ☐ 1.5 cups
- Salt ☐ As required
- Coriander Leaves ☐ 2 tbsp [Finely chopped]

Step 1 - Rice Pre-Preparation

-  ☐ Get 1 cup of basmati rice in a bowl.
-  ☐ Wash and soak it for 30 minutes. Keep it aside.

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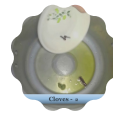
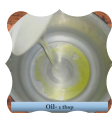


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Step 2 - Making Jeera (Zeera) Rice

- ☐ Get a pressure cooker and turn on with medium heat. Pour 1 tbsp of ghee.
- ☐ Add 1 tbsp of oil.
- ☐ Add 1 inch-sized cinnamon.
- ☐ Add 2 pods of cardamom.
- ☐ Add 2 cloves and mix it.
- ☐ Add 10 cashews.



- ☐ Add the soaked basmati rice and mix it.



- ☐ Put 2 green chilly with slit.



- ☐ Add 1 tsp of cumin seeds and fry it till you feel mixture's aroma.



- ☐ Fry it for a minute until the cashews turns light golden brown.



- ☐ Fry it for a minute.



- ☐ Add 1.5 cups of water.



- ☐ Add required level of salt and mix it well.



- ☐ Close the pressure cooker with placed weight and cook for 3 whistles.



- ☐ Open the cooker. Add 2 tbsp of finely chopped coriander leaves and spread it over.



- ☐ Now the Jeera (Zeera) Rice is ready. Enjoy it with chicken gravy.

