

Ingredients for Pudina Pulao

- ☐ Oil ☐ 2 tbsp
- ☐ Ghee ☐ 1 tbsp
- ☐ Cinnamon ☐ 1 small stick
- ☐ Cardamom ☐ 4 pods
- ☐ Cloves ☐ 4
- ☐ Bay Leaf ☐ 1
- ☐ Cumin Seeds ☐ 1 tsp
- ☐ Onion ☐ 1 medium sliced

Ingredients [Continued]

- ☐ Green Chilly ☐ 3 [with slit]
- ☐ Ginger Garlic Paste ☐ 1 tsp
- ☐ Salt ☐ As needed
- ☐ Garam Masala ☐ 1 tsp
- ☐ Pudina/Mint leaves ☐ 1 cup [as paste]
- ☐ Pudina/Mint leaves ☐ Some [Raw]
- ☐ Basmati Rice ☐ 1 cup [cooked]
- ☐ Lemon Juice ☐ 2 tbsp
- ☐ Cashews ☐ Some

Scan 4 Video



Scan 4 Blog

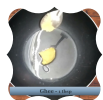


Step 1 - Making Pudina/Mint Pulao

- ☐ Take a cooking pan, pour 2 tbsp of oil and heat it at medium level.



- ☐ Add 1 tbsp of ghee.



- ☐ Add one small cinnamon stick.



- ☐ Add 4 pods of cardamom.



- ☐ Add four cloves.



- ☐ Add 1 bay leaf.



- ☐ Fry the mixture till the raw smell goes out.



- ☐ Put 1 tsp of ginger garlic paste.



- ☐ Cook for 2 to 3 minutes.



- ☐ Add 3 green chilly with slit.



- ☐ Add 1 medium sliced onion.



- ☐ Add 1 tsp of cumin seeds, and fry it till you feel aromatic.



- ☐ Add salt as per your preference.



- ☐ Add 1 tsp of garam masala and mix well.



- ☐ Add 1 cup of pudina/mint leaves as paste.



- ☐ Cook till the oil separates.



- ☐ Add some mint/pudina leaves.



- ☐ Add 1 cup of cooked basmati rice. You can use any rice.



- ☐ Now Pudina/Mint pulao is ready! Serve with Raitha.



- ☐ Garnish with some mint leaves as well.



- ☐ Garnish with some fried cashews



- ☐ Mix it well and turn off the flame.



- ☐ Pour 2 tbsp of lemon juice.



- ☐ Mix it well to make the rice get coated with all.

