

I'm not a bot



[illegible]

minuteFurthermore, pour a sufficient amount of water to boil this gravy.Also add salt, nutmeg powder and mace powder and pudina leaves.When water starts boiling add drained rice to it.Now make a quick stir of rice, cover the pan with a lid and cook the rice in low flame until all water is absorbed the rice.Then open the lid and fluff the rice from one side with a sharp spatula without breaking any rice grain.Finally rest the veg pulao as it is for at least 4 to 5 min then serve it hot with some salad and raita.If you want to cook veg pulao in cooker then cover the cooker lid and cook on medium-high flame up to 1 whistle.Turn off the gas, carefully release the pressure, open the lid, and fluff the pulao from one end.Serving: 3g | Calories: 344kcal | Carbohydrates: 15g | Protein: 3g | Fat: 31g | Saturated Fat: 2g | Polyunsaturated Fat: 27g | Cholesterol: 11mg | Sodium: 277mg | Fiber: 2g | Sugar: 2g

Veg pulao recipe in tamil step by step. Veg pulao recipe in english. Veg pulao recipe. Veg pulao recipe restaurant style. Simple pulao recipe without vegetables. Veg pulao recipe in telugu. Veg pulao recipe in tamil. Veg pulao.