



Effortless Eid feasts

Quick and delicious recipes with Radhuni

Getting together with loved ones, celebrating, and, of course, indulging in delectable food are what Eid is all about. But there comes a time when you are trying to plan everything from last-minute errands, and family time, to visitors, which can prove to have your plate full, especially when you plan to start from scratch and put together a whole spread.

If you are in the mood for a hearty meal, Radhuni has you covered with options like Tehari, Fried Rice, Radhuni Biriyani, Kachchi, and Hyderabadi Biriyani Masala, among many more dishes. And Radhuni Falooda Mix — Mango/Vanilla Flavour is the most refreshing treat for individuals who want to finish things on a sweet note.

With Radhuni, you can enjoy all the Eid favourites with no stress — just authentic flavours and effortless cooking.

KACHCHI BIRIYANI

Ingredients

1 kg mutton (bone-in, cut into large pieces)
3 cups fragrant Chashi Aromatic Rice/
Basmati Rice
1 Pack Radhuni Kachchi Biriyani Masala
1½ cups yoghurt
2 large onions (sliced and fried until



golden)

½ cup Radhuni sunflower oil
1 tsp salt (adjust to taste)
½ cup milk, infused with saffron
½ tsp kewra water

Method

Marinate the mutton with Radhuni Kachchi Biriyani Masala, yoghurt, salt, and half of the fried onions. Let it sit overnight or for at least 6 hours. Wash and soak the Chashi Aromatic Rice/Basmati Rice for 30 minutes.

In a deep pot, layer the marinated mutton at the bottom. Top with soaked rice. Add green chillies, saffron milk, and

kewra water. Seal the pot with a tight-fitting lid and cook on low heat for 1½ to 2 hours. Serve hot, garnished with the remaining fried onions.

HYDERABADI BIRIYANI

Ingredients

1 kg chicken (cut into large pieces)
3 cups Chashi Aromatic Rice/Basmati Rice
2 tbsp Radhuni Hyderabadi Biriyani Masala
1 cup yoghurt
2 large onions (sliced and fried)
½ cup Radhuni Premium ghee
½ cup milk with saffron
½ tsp rose water

Salt to taste

Method

Marinate chicken with Radhuni Hyderabadi Biriyani Masala, and yoghurt for at least 2 hours. Boil the Chashi Aromatic Rice/Basmati Rice until 70 per cent cooked. In a deep pot, layer the marinated chicken, followed by rice, fried onions, saffron milk, and rose water. Seal the pot and cook on low heat for 45 minutes. Serve hot with raita and salad.

