# LAYERED VEGAN BIRYANI
## WITH TOFU AND RAISINS

**Local Urban BITES**

FAST. EASY. FRESH.

**1.** Start by preheating your oven to 400°F. Then, combine your **basmati rice**, 1 ½ cups of water, and a pinch of **salt** in a small pot. Bring to a boil, then cover, reduce heat to low, and simmer for 12-15 minutes, or until the water has been absorbed. Set aside.

**2.** Meanwhile, prep your ingredients. Peel the **carrot** and then thinly slice into half-moons, peel and mince the **garlic**, peel and finely dice the **onion**, de-seed and dice the **green pepper**, and dice the **Roma tomatoes**. Cut the **tofu** into 1/4 - inch cubes.

**3.** In a large pan, heat the **vegetable oil** over medium heat. Add the onion and cook for 3-4 minutes or until just starting to brown. Then, add the **carrots** and **green pepper** and cook for 4 more minutes. Add the **garlic** and **ginger** and cook for a further minute.

**4.** Next, add the **tomatoes**, Biryani Spice Mix (**coriander**, **cumin**, **cinnamon**, **garam masala**, **turmeric**, and **cardamom**), and season well with **salt**. Cook stirring frequently for 3 minutes, then remove from the heat and stir in the **raisins** and **tofu** (use ¾ of it or up to the whole block depending on preference).

**5.** Next, place half the **rice** in the bottom of a small baking dish. Then, layer in half the **tofu mixture**, the rest of the rice, and finally the remaining tofu mixture. *Alternatively, feel free to skip this step entirely, and just mix everything together- it will still taste great!* Transfer to the oven and bake, uncovered, for 15 minutes.

**6.** To serve, spoon the rice and tofu mixture into dishes and enjoy!

## Ingredients (2 Person Serving – *582 Calories Per Serving*)

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| Basmati Rice | ¾ Cup | Cumin | ½ tsp. |
| Vegetable Oil | 1 Tbsp. | Cinnamon | ¼ tsp. |
| Yellow Onion | 1 Small | Garam Masala | 1 tsp. |
| Garlic | 4 Cloves | Turmeric | ¼ tsp. |
| Minced Ginger | 30 g | Cardamom | ¼ tsp. |
| Roma Tomatoes | 2 | Extra-Firm Tofu | 350 g |
| Carrot | 1 | Raisins | ¼ Cup |
| Green Bell Pepper | 1 | Salt | To Taste |
| Coriander | ½ tsp. | | |

**40** Minute Cook Time!