

IRAN

Beryani with Tuna canned fish

How to prepare beryani with tuna fish is placed in this section with a practical and excellent recipe that you can get to know. This type of beryani has a great taste and is a popular dish.

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Ingredients

Rice: 4 cups

Tuna canned fish: 500 grams

Liquid oil: as much as necessary

Onion: 1 pc

Garlic: 3 cloves

Tomato paste: as much as needed

Green pepper: as much as needed

Coriander: as much as needed

Salt: as much as needed

How to prepare

1. First, fry the tuna fish in a little oil, the tuna fish should not be fried too much. Chop the tomatoes and set aside. Now, in a pan, fry some onions with oil and add tomatoes to it.
2. Add some grated garlic, coriander, black pepper and desired spices to the ingredients. After the aroma of the ingredients rises, you can add some tomato paste to it and fry well until the raw smell of the paste disappears.
3. Place the fried fish in the bottom of a pan and pour the prepared sauce on it. Place the lid of the pan so that the fish is steamed with a little sauce. At this stage of how to prepare fish biryani, you have to prepare the rice. Soak the rice the night before and add some salt to it, this will cause the rice to become coarser during cooking.
4. After you put the pot on the heat and pour water into it and it boils, add the rice and give time for the rice to reach the rinse stage.
5. Pour the fish ingredients and sauce layer by layer on the rice and place the steamer on it until the rice is steamed. Finally, we can pour some oil on the ingredients. To make this dish more delicious, you can use the fish oil or animal butter.

