



Instant Pot Indian Shrimp Biryani

Ingredients

- 1 cup whole-milk yogurt
- 1/4 cup fresh mint leaves, chopped
- 1/4 cup fresh cilantro leaves, chopped
- 2 tablespoons unsalted butter
- 1 small onion, chopped
- 1 tablespoon grated ginger
- 4 cloves garlic, minced
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon smoked or Spanish paprika
- 1 teaspoons curry powder
- 1 cup basmati rice
- 1 1/2 cups water
- Salt and pepper, to taste
- 1 pound peeled and deveined large shrimp

Instructions

- Mix the yogurt with the mint and cilantro in a small bowl until well combined. Cover and refrigerate until ready to use.
- Turn Instant Pot to saute setting and melt butter. Add the onions and cook until softened. Add the ginger, garlic, turmeric, paprika, and curry powder. Cook until the garlic and ginger are softened and the spices are fragrant, 1 to 2 minutes. Add the rice, 1 1/2 cups water, salt and pepper, and stir to combine.
- Follow the manufacturer's guide for locking the lid and preparing to cook. Set to pressure cook on high for 3 minutes.
- When the cycle is complete, do a quick release. Open the lid, add the shrimp and stir into rice. Cook shrimp until opaque. Serve in bowls with dollops of herbed yogurt.