

Summer Vegetable Biryani with Saffron

Ingredients:

1 package **Wellness Forum Health's Biryani Mix**

1 medium onion, diced small

1 medium red bell pepper, seeded and diced

1 medium zucchini, diced

1 medium yellow squash, diced

Sea salt and black pepper to taste

1 large pinch saffron threads soaked in 1/4 cup hot water for 10 minutes

Instructions:

- Prepare the Biryani according to package instructions.
- While it cooks, saute the onion and red bell pepper in a large skillet over medium heat for 7 to 8 minutes until the onion starts to brown and turn translucent.
- Add the zucchini and yellow squash, season with sea salt and black pepper, and cook for 10 minutes until the vegetables are tender.
- When the biryani is finished cooking stir in the soaked saffron with its liquid and cook another 5 minutes.
- Add the Biryani to the skillet with the vegetables and mix well.
- Serve