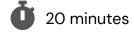




Biryani with Sunny Eggs

A delicious mildly spiced Indian rice served topped with sunny free-range eggs, toasted almonds, fresh cucumber and a yoghurt dollop.





2-3 servings



Make Raita!

Grate your cucumber and combine it with yoghurt for a simple raita. If you have garlic or some fresh (or dried) mint, you can also add that for an extra boost of flavour.

FROM YOUR BOX

SPRING ONIONS	1 bunch
BIRYANI RICE KIT	1 packet
CHERRY TOMATOES	200g
CARROT	1
LEBANESE CUCUMBER	1
FLAKED/SLIVERED ALMONDS	1 packet
NATURAL YOGHURT	1 tub
FREE-RANGE EGGS	4

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS

large pan with lid, large frypan

NOTES

The Satvik biryani rice kit is very mild, spice it up with 1/2-1 tbsp extra spice such as cumin, garam masala, curry powder or some chilli.

Boil or scramble the eggs if preferred.



1. SAUTÉ SPRING ONIONS

Heat a frypan with 2 tbsp oil over medium heat. Slice spring onions (reserve some green tops for garnish) and add to pan as you go and cook for 2-3 minutes. Stir in rice and spices from the kit (see notes).



2. COOK THE BIRYANI RICE

Halve tomatoes and grate carrot. Add to pan with 2 cups water. Cover and cook for 10-15 minutes (do not stir) or until rice is tender and water absorbed.



3. PREPARE THE TOPPINGS

Dice cucumber, slice spring onion tops and toast almonds in a dry frypan (optional). Arrange on a plate with yoghurt.



4. FRY THE EGGS

Heat a frypan with oil/butter over medium-high heat. Crack in eggs (to taste) and cook for 3-4 minutes or to your liking (see notes). Season with salt and pepper.



5. FINISH AND SERVE

Season biryani with salt and pepper to taste. Serve at the table with eggs on top. Garnish with prepared toppings to taste.



