Lamb Biryani

Fluffy basmati rice cooked with Indian spices, lamb mince and vegetables all in the one pan.

🕐 30 minutes   🍴 4 servings   🧂 Lamb

FROM YOUR BOX

BROWN ONION	1
LAMB MINCE	600g
TOMATOES	2
CARROT	1
GREEN CAPSICUM	1
BASMATI RICE	300g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, ground cumin

NOTES

Use a frypan with lid to cook this dish.

Add some extra vegetables if desired. Frozen green peas or sliced green beans work well! You could also serve with some slices cucumber on the side.

You could cook the lamb mince on it's own and serve on top of plain basmati rice if preferred. The vegetables could also be served fresh!

If you have any leftovers you can use the biryani rice as a stuffing for roast capsicums or tomatoes!

1. COOK THE LAMB

Heat a large frypan (see notes) over medium–high heat with **oil**. Dice and add onion along with lamb mince. Cook for 5 minutes until sealed. Season with **salt and pepper**.

TIP *You can add some crushed garlic or grated ginger if you have some.*

2. ADD THE VEGETABLES

Wedge tomatoes, grate carrot and dice capsicum. Add all to pan as you go. Stir in **1 tsp turmeric** and **1 1/2 tbsp cumin**. Cook for 2–3 minutes until fragrant (add more oil if needed).

TIP *You can use any Indian spices of choice. Cumin seeds, garam masala, black mustard seeds, ground coriander, ground cardamom all work well. If you have any curry leaves you could also add those. We added a pinch of saffron.*

3. SIMMER THE RICE

Stir in rice and **2 1/2 cups water**. Cover and simmer for 10 minutes until water has absorbed. Take off heat and leave to sit for 5 minutes.

TIP *You can use liquid stock for extra flavour! We added 1 crumbled stock cube. Add some sultanas or slivered almonds for texture.*

4. FINISH AND SERVE

Fluff rice with a fork and season to taste with **salt and pepper** if needed. Bring to table to serve.

TIP *You can garnish the rice with a dollop of yoghurt, fresh chopped mint or coriander. Serve with lemon wedges if you have some!*

This recipe has simplified instructions to help lower your meal cost.