

Turban Chopsticks

Royal Festival Briyani

A popular one pot spiced Indian rice mix, filled with plump Australian sultanas, roasted cashews and shallots. Cook this together with chicken, lamb, seafood or vegetables for a traditional fluffy yellow briyani rice.

- ✓ Product of Australia 290g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free

Recipe

Serves: 3 to 4 hungry tummies

Cooking Time: 15 minutes

Just add:

- 300g chicken, lamb, seafood (e.g. prawns) or 2 cups mixed vegetables
- 2 tablespoons vegetable oil
- Handful of coriander leaves

How to:

1. Heat a saucepan on medium heat. Add oil and spices enclosed in the packet and panfry. Add chicken, seafood or veggies and sauté for further 5-8 minutes, until it is par-cooked and golden brown.
2. Rinse rice separately until water runs clear. Drain rice and add to pan, along with sultanas, cashews and onion enclosed in packet.
3. Add 2 cups of cold water to the dish/pan and still well.
4. Bring dish to boil, then simmer for 12-15 minutes without stirring, until rice is cooked and fluffy.

Garnish with coriander leaves and a dollop of yoghurt. Great served with Turban Chopsticks Jewelled Mung Dhal and Rogan Josh Curry.

Variations

For the vegos:

- Use 2 cups of mixed veggies (carrot, potato, capsicum, peas, broad beans, cauliflower)
- Make Indian Arancini Balls by combining the cooked rice with 2 eggs, rolled into balls and crumbed in bread mix

