

# Lamb Biryani



Enjoy Indian cuisine at home with this delicious lamb biryani recipe! This dish only takes 15 minutes to prepare and cook — perfect for a quick meal idea.

*Recipe supplied by Riviana.*

## **Ingredients**

- 250 g Riviana basmati rice
- 2 tbsp vegetable oil
- 1 small red onion, cut into thin wedges
- 250 g lamb backstrap, cut into 3cm cubes
- 1 ½ tbsp Balti curry paste
- 50 g baby spinach leaves
- ¼ cup cashews, coarsely chopped, roasted
- ¼ cup mint leaves, torn if large
- ¼ cup coriander leaves, coarsely chopped
- 1 tbsp natural yoghurt

**Method:**

1. To cook the rice, massage the pouch to separate the grains and place it in the microwave for the required time as indicated on the packet.
2. Heat the oil in a large frying pan over medium heat. Add onion, lamb and curry paste. Cook, stirring for 5 minutes or until the lamb is cooked through.
3. Add the rice and spinach; stir until the spinach wilts. Stir in half of the cashews.
4. Top with mint, coriander and the remaining cashews. Serve with natural yoghurt.