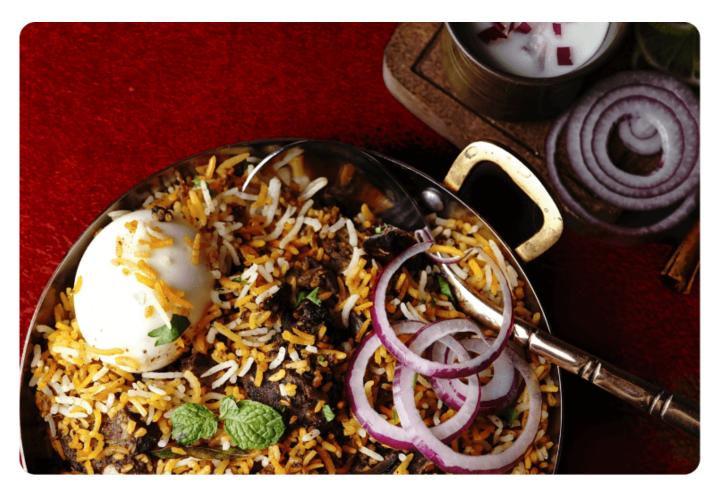
## **Lamb Biryani**



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

1/4 cup cashews, coarsely chopped, roasted

1/4 cup mint leaves, torn if large

1/4 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.