

Lamb Biryani Sunrice



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 Sunrice.

Ingredients

250 g Sunrice 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.