



Mixed Vegetable Biryani with Cinnamon & Cardamom Basmati Rice

This is a delicious Pakistani/Indian rice dish, often reserved for very special occasions such as Ramadan, weddings, or parties. This dish gets its distinct flavour from the exotic spice mix of bay leaf, cardamom pod and cinnamon, but remember to remove them from the dish before eating!

Nutritional Info

Calories: 552 kcal
Carbohydrates: 59 g
Protein: 29 g
Fat: 16 g

Ingredients

- | | | |
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| <ul style="list-style-type: none">• Red Pepper• Onion• Fresh Coriander• Raisins• Turmeric• Flaked Almonds | <ul style="list-style-type: none">• Basmati Rice• Vegetable Stock Cube• Biryani Paste• Spice Mix<ul style="list-style-type: none">- Bay Leaf- Cardamom Pods- Cinnamon Stick | Your Pantry <ul style="list-style-type: none">• Olive Oil• Butter |
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Allergens


Nuts (Almonds)
Celery (Stock Cube)
Stock cube may contain traces of Egg, Soya & Mustard
Curry Paste may contain traces of Mustard, Peanuts and Nuts.

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Prepare the vegetables

Finely slice the onion and the pepper.

2) Get the stock on

Combine the stock cube with 400 ml of boiling water.

3) Cook the spices

Heat a teaspoon of butter in a pan over a medium heat. Add the onion with the spice mix and cook for 5 minutes.

4) Add the turmeric and pepper

Sprinkle in the turmeric. Then add the pepper and biryani paste and cook for approximately 2 minutes.

5) Add the rice

Stir the rice into the pan with the raisins, then pour over the stock. Place a tight-fitting lid on the pan and bring to a hard boil, then lower the heat to a minimum and cook the rice for another 5 minutes. Turn off the heat and leave the rice with the lid on for about 10 minutes. Stir the rice mixing in half the coriander.

6) Toast the almonds

While the rice cooks, add the almonds to a dry, oil-free pan over a medium heat and toast on high heat for 1-2 minutes.

7) Plate the dish

To serve, scatter over the rest of the coriander and the almonds.



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