



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

LAMB BIRYANI WITH CUCUMBER AND CORIANDER YOGHURT



PREP
10 min



COOK
35 min



SERVES
4

INGREDIENTS:

- > 500g Lamb Mince
- > 10 Curry Leaves
- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1 Tbsp Madras Spice Mix
- > 2 Cups Basmati Rice
- > 250g Tzatziki
- > 1 Lebanese Cucumber
- > ½ Coriander Bunch

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Ghee or Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Finely slice the onion and finely chop the garlic. Wash, pick and chop the coriander, reserving some leaves for garnishing. Pick 10 of the curry leaves and set aside.

Bring a large casserole type dish to high heat, cook the lamb mince for 10 minutes while breaking down with a wooden spoon. Turn off the heat and remove from pan, discarding all the fat by draining it through a sieve.

Meanwhile, wash the rice.

2 Using the same pan on high heat, add 1 Tbsp of ghee or drizzle with olive oil. Cook the onion, garlic and curry leaves for 3 minutes until golden and soft, stirring occasionally. Add the mince and the Madras spice mix to the pan. Mix through with the onion and garlic. Cook further for 2 minutes.

Add the rice, 4 cups of water to the pan. Season with salt and pepper. Cook until water evaporates halfway, stirring occasionally. Bring to a boil, turn down heat to low, cover with a lid and simmer for 12 minutes. Remove lid and turn off the heat. Let it sit for 5 minutes, then brush with a fork to fluff.

3 Slice the cucumber into strips using a peeler until reaching the core. Slice the core into 1cm disks.

Place the cucumber into a small bowl. Add half of the Tzatziki and season with salt and pepper. Mix though and set aside.

4 Serve Lamb Biryani with sliced cucumbers, topped with Tzatziki yoghurt.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover curry leaves on any other Indian curry or South East Asian dish.
- Cover the rice with a lid once you see little holes forming on top of the rice, then stop stirring and then cook on a low heat.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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