

# Kofta BiRyani







Mini beef meatballs served on top of fragrant biryani saffron rice with mint yogurt, ribboned cucumber and tomato wedges.

# FROM YOUR BOX

SAFFRON	1 packet
BEEF KOFTAS	300g
BROWN ONION	1
KOFTA BIRYANI SPICE MIX	1 packet
BASMATI RICE	150g
MINT	1 packet
NATURAL YOGHURT	1 tub
LEBANESE CUCUMBER	1
томато	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper

# cooking tools

kettle, frypan with lid

You can grill the koftas and serve alongside the rice if you prefer!

#### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

Biryani Spice Mix: cinnamon stick cardamom pods, cloves & bay leaf.



#### 1. Soak the SaffRon

Boil the kettle.

Place saffron in a small bowl and pour over **1/2 cup hot water** from the kettle. Set aside.



If your family is not a fan of saffron, you can skip this step or use less.



#### 4. Make the Mint YoghuRt Sauce

Meanwhile, slice mint leaves and combine with yoghurt, **salt and pepper**. Set aside in the fridge until serving.

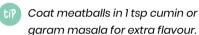


Make a garlic yoghurt instead and reserve the mint for garnish.



#### 2. Brown the MeatBalls

Break each kofta into quarters and roll into mini meatballs. Heat a frypan over medium-high heat with **oil**. Add meatballs and cook for 3-4 minutes until browned. Remove and set aside, keep pan over heat.





## 5. aDD SaffRon & MeatBallS

After 8 minutes, drizzle the saffron water over the rice and place meatballs on top. Cover and cook for further 5-7 minutes or until rice is cooked and meatballs are cooked through.



#### 3. cook the Biryani Rice

Peel and dice onion. Add to pan and cook for 3 minutes or until softened. Stir in spice mix, rice and season with salt. Pour in 300ml water. Simmer and cook, covered, for 8 minutes over medium heat (see step 5).

ti? Add a stock cube for extra flavour!



## 6. finish and serve

Ribbon cucumber and cut tomato into wedges.

Serve biryani and meatballs at the table with cucumber, tomato and mint yoghurt sauce.