



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: TURBAN CHOPSTICKS BIRYANI MIX

Turban Chopsticks make it easier than ever before to bring the aromas of Indian cuisine to your dinner table with this easy-to-use rice kit. It's made right here in WA from gluten-free ingredients.

4. BEEF BIRYANI

Warming, fragrant rice, crunchy cashews, sweet raisins, and a fresh salad served alongside tender grilled beef. Doesn't get any better than this Indian feast!

 30 Minutes

 4 Servings

20 April 2020

FROM YOUR BOX

BEEF RUMP STEAK	600g
RED ONION	1/2 *
ROYAL FESTIVAL BIRYANI KIT	1 packet
TOMATOES	2
LEBANESE CUCUMBER	1
MINT	1/2 bunch *
SNOW PEA SPROUTS	1/3 punnet *
ENGLISH SPINACH	1 bunch

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, ground cumin, butter, red wine vinegar

KEY UTENSILS

griddle pan, frypan with lid, kettle

NOTES

Add some chilli if you like things a little hotter.

A dollop of yogurt is a great accompaniment if you have some.

No beef option - beef rump steak is replaced with chicken breast fillets. Cook for 6-8 minutes on each side or until cooked through.



1. COOK THE BEEF

Heat a griddle pan with **oil/butter** over medium-high heat. Rub beef with **1 tsp cumin, oil, salt and pepper**. Cook for 8-10 minutes on each side or until cooked to your liking. Set aside to rest.



2. MAKE THE BIRYANI

Boil the kettle.

Heat a large frypan with **2 tbsp oil**. Slice and add onion. Cook for 2 minutes, then add cashew mix and spice mix from kit. Cook for 30 seconds until aromatic (see notes).



3. ADD THE RICE

Stir in rice and **2 cups hot water**. Cook for 15 minutes, covered, over low heat.



4. MAKE THE TOMATO SALAD

Dice tomatoes and cucumber (deseed if desired). Roughly chop mint leaves and sprouts. Toss together in a bowl with **1 tbsp olive oil, 1/2 tsp vinegar, salt and pepper**.



5. ADD THE SPINACH

Trim, rinse and chop spinach. Mix into rice with **2 tbsp butter**. Turn off heat, cover, and let sit for 5 minutes. Season with **salt and pepper**.



6. FINISH AND PLATE

Slice beef and serve with tomato salad and rice (see notes).