



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

 2 Servings

## FROM YOUR BOX

BEEF RUMP STEAK	300g
RED ONION	1/2 *
ROYAL FESTIVAL BIRYANI KIT	1 packet
TOMATO	1
LEBANESE CUCUMBER	1
MINT	1/2 bunch *
SNOW PEA SPROUTS	1/3 punnet *
SUGAR SNAP PEAS	1/2 bag (75g) *

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



### 5. ADD THE SUGAR SNAP PEAS

Halve the sugar snap peas. 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).