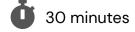




## Indian Beef Meatballs

## with Biryani Rice

Full of flavour, these beef meatballs and Biryani Rice use Beerenberg's Biryani meal base for a delicious easy dinner. Topped with chopped cashews, mint and a dollop of yogurt.





4 servings



# Save some time!

Skip making the meatballs and simply fry the beef mince with 2 tbsp of biryani paste until browned and sprinkle over the top of the rice when serving.

## **FROM YOUR BOX**

| RED ONION       | 1                |
|-----------------|------------------|
| CARROTS         | 2                |
| CELERY STICKS   | 2                |
| GREEN CAPSICUM  | 1                |
| BASMATI RICE    | 300g             |
| BIRYANI SAUCE   | 1 jar            |
| BEEF MINCE      | 600g             |
| MINT            | 1/2 bunch *      |
| CASHEWS         | 1 packet (50g)   |
| NATURAL YOGHURT | 1/2 tub (250g) * |
|                 |                  |

<sup>\*</sup>Ingredient also used in another recipe

### FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

#### **KEY UTENSILS**

large frypan x 2

#### **NOTES**

Meatballs can also be cooked in a moderate oven (180°C) on a lined oven tray for 15-20 minutes.

No beef option - beef mince is replaced with chicken mince.



## 1. SAUTÉ THE VEGETABLES

Heat a large frypan with **oil** over medium heat. Dice onion, carrots, celery and capsicum. Add to pan as you go and sauté for 5 minutes until softened.



## 2. ADD THE RICE

Add rice to pan with biryani sauce (reserve 2 tbsp for meatballs). Stir in 2 1/2 cups water and combine well. Cover and cook for 15 minutes or until liquid is absorbed and the rice is tender.



## 3. MAKE THE MEATBALLS

Combine beef mince with the reserved biryani sauce, 1 tsp thyme, salt and pepper. Mix well and using oiled hands roll into meatballs (we made 1/4 cup size balls).



## 4. COOK THE MEATBALLS

Heat a frypan over medium-high heat. Add meatballs and cook for 6-8 minutes or until browned and cooked through (see notes).



## 5. PREPARE TOPPINGS

Roughly chop mint leaves and cashews.



## 6. FINISH AND PLATE

Serve biryani into bowls and top with meatballs. Garnish with a dollop of yoghurt, sprinkle of cashews and mint.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



