



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Spring Onions


Did you know you can re-grow spring onions? Slice them, leaving about 1cm of the white end with roots attached.


Stand the bulbs root-end down in a jar of water, change the water at least once a week and watch them grow!



## 04 Biryani with Sunny Eggs

A delicious mildly spiced Indian rice served topped with sunny free-range eggs, toasted almonds, fresh cucumber and a yoghurt dollop.

 20 minutes

 4 servings

 Vegetarian

May - June 2022

## Make Raita!

*Grate your cucumber and combine it with yoghurt for a simple raita. If you have garlic or some fresh (or dried) mint, you can also add that for an extra boost of flavour.*

## FROM YOUR BOX

SPRING ONIONS	1 bunch
BIRYANI RICE KIT	1 packet
CHERRY TOMATOES	200g
CARROT	1
FLAKED/SLIVERED ALMONDS	1 packet
LEBANESE CUCUMBERS	2
NATURAL YOGHURT	1 tub
PAPADUMS	1 bag
FREE-RANGE EGGS	6-pack

## FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

## KEY UTENSILS

large pan with lid, large frypan

## NOTES

The Satvik biryani rice kit is very mild, spice it up with 1/2-1 tbsp extra spice such as cumin, garam masala, curry powder or some chilli.

Boil or scramble the eggs if preferred.



### 1. SAUTÉ SPRING ONIONS

Heat a frypan with **2 tbsp oil** over medium heat. Slice spring onions (reserve some green tops for garnish) and add to pan as you go and cook for 2-3 minutes. Stir in rice and spices from the kit (see notes).



### 2. COOK THE BIRYANI RICE

Halve tomatoes and grate carrot. Add to pan with **2 cups water**. Cover and cook for 10-15 minutes (do not stir) or until rice is tender and water absorbed.



### 3. PREPARE THE TOPPINGS

Dice cucumber, slice spring onion tops and toast almonds in a dry frypan (optional). Arrange on a plate with papadums and yoghurt.



### 4. FRY THE EGGS

Heat a frypan with **oil/butter** over medium-high heat. Crack in eggs (to taste) and cook for 3-4 minutes or to your liking (see notes). Season with **salt and pepper**.



### 5. FINISH AND SERVE

Season biryani with **salt and pepper** to taste. Serve at the table with eggs on top. Garnish with prepared toppings to taste.

**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**

