



## Biryani Pita Pockets

Difficulty Serves  
Easy-Intermediate 4



### Ingredients

- 3 tsp. Patak's Biryani Paste
- 1 tbsp. oil
- ½ cup Basmati rice
- 2½ tbsp. unsalted peanuts
- 2½ tbsp. raisins
- 10 pieces pineapple chunks,
- fresh or canned
- salt to taste
- 8fl oz water
- 1 tbsp. lemon juice
- 1 fresh tomato, chopped
- 1 tbsp. peas
- 4 pita breads
- Mixed salad
- Cilantro leaves for garnishing

### Instructions

Heat the oil in a pan and stir fry the rice for 1 minute. Mix in the peanuts, raisins, pineapple, Patak's Biryani Paste and salt. Add the water, bring to a boil and simmer for 15-20 minutes until water is absorbed and rice is cooked. Stir in the lemon juice, tomato and peas then refrigerate until cold. Slice the pita bread and fill with biryani rice and salad. Garnish with cilantro leaves. Serve on a bed of salad.

