



## Chicken & Vegetable Biryani

### Difficulty

Easy-Intermediate



### Ingredients

- 115g/4 oz. Patak's Biryani Paste\*
- 225g/8 oz long grain rice
- 2 tbsp vegetable oil
- 1 medium onion, chopped
- 250g/9 oz. cooked turkey or chicken, diced\*
- 250g/9 oz. mixed vegetables
- 140g/4 oz. canned chopped tomatoes
- 600 ml/2 cups boiling water

### Instructions

Wash the rice and then leave to soak in cold water for 20 minutes. Heat the oil in a pan and sauté the onion until soft. Drain the rice and add to the onions in the pan. Stir in Patak's Biryani Paste and turkey meat, and cook for another minute. Stir in vegetables and mix well. Add the tomatoes and water, cover, and simmer for 15 - 20 minutes, until all the water is absorbed. Serve hot with naan bread, chapattis or Patak's papadums and an assortment of Patak's chutneys, pickles and relishes.

#### \* Variations:

Substitute the cooked turkey with fresh beef or chicken. Cut into chunks, and sauté with the onions until browned.

For fresh shellfish or fish, stir in with the vegetables and simmer, making sure not to overcook.

\* After opening, curry pastes can be stored in a cupboard or refrigerator for up to six months.

