



Easy Lamb Biryani

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

200g lean minced lamb
150g basmati rice
300ml beef or veggie stock
large handful of spinach
1 red pepper, chopped
Half a small red onion, chopped
1 tbsp vegetable oil
1 tsp tomato puree
Dash of garam masala, cumin, ground ginger, paprika, ground coriander and turmeric

Instructions

- 1) Heat the oil in a deep saucepan. Fry the onion for a couple of minutes, followed by the lamb.
 - 2) Gradually add the spices and tomato puree, mixing in well to coat the lamb.
 - 3) Mix in the rice, then pour in the stock.
 - 4) Bring to the boil, then cover and leave to simmer for 10 minutes.
 - 5) Tip in the spinach and pepper, then re-cover for about 5-10 minutes until the stock has absorbed.
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