

## Biryani lamb or Chicken

Serves 8

A festive casserole dish that is garnished with caramelized onions, carrot sticks, raisins, almonds, apricots and cashew nuts

Ingredients:

- ¼ cup water and microwave for 15 minutes.
- 2 tbsp vegetable oil
- 1 kg meat, cubed
- 4 tbsp yogurt or ground nuts (almonds or cashew)
- 4 tbsp Himalaya Biryani masala
- ½ cup water
- 8 cups steamed rice (prepare ahead of time)
- 2 tsp salt
- 2 onions, sliced fine
- 1 cup raisins & nuts
- ½ cup apricots, sliced, 1 carrot, cut in fine sticks

**Garnish:** Fry onions in butter. When golden add, carrot sticks. When caramelized, stir in almonds, cashew, raisins & apricots. Set aside.

**Method:** Brown meat in oil until half done. Add Biryani masala, ½ cup water and salt. Simmer until tender. Stir in yogurt or ground nuts. To serve, layer a casserole with 4 cups steamed rice. Spread part of garnish on rice and all the prepared meat. Top with remaining rice and garnish. To change this recipe to a vegetarian dish use 6 cups of diced vegetables such as cauliflower, carrots, peas, potatoes and chick peas in lieu of meat. Serve with Himalaya Lime