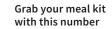


Indian Beef Biryani & DIY Onion Bhajis with Homemade Coriander Chutney

















Coriander





Beef Mince







Ginger Paste

Jasmine Rice





Chicken-Style Curry Powder

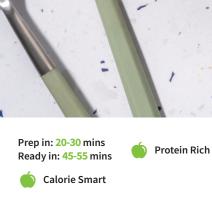
Stock Powder



Olive Oil, Plain Flour



Pantry items



Time to unleash your inner chef! We're looking for a new challenge, and we think it's the perfect time to try recreating a couple of Indian classics - biryani and onion bhajis. The biryani is deeply flavourful, with Bengal curry paste and punchy ginger paste cooked right into the rice, and beef mince and roast veggies tossed through. Then there's the onion bhajis - these funky-shaped, crispy golden bites are a true joy to eat, and are just as fun to make. Let's get started!

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper \cdot Large saucepan with a lid \cdot Large frying pan

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
cauliflower	1 medium portion	1 large portion
carrot	1	2
garlic	2 cloves	4 cloves
onion	1	2
coriander	1 packet	1 packet
lemon	1/2	1
beef mince	1 medium packet	2 medium packets OR 1 large packet
Bengal curry paste	1 medium packet	1 large packet
ginger paste	1 medium packet	1 large packet
jasmine rice	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
water* (for the rice)	2 cups	4 cups
curry powder	1 sachet	2 sachets
cornflour	1 packet	2 packets
plain flour*	1 tbs	2 tbs
water* (for the bhajis)	2 tbs	¼ cup

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2611kJ (624cal)	217kJ (52cal)
Protein (g)	36g	3g
Fat, total (g)	27.1g	2.3g
- saturated (g)	9.8g	0.8g
Carbohydrate (g)	55.9g	4.6g
- sugars (g)	11.1g	0.9g
Sodium (mg)	990mg	82.2mg
Dietary Fibre (g)	10.2g	0.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the cauliflower

- Preheat oven to 220°C/200°C fan-forced.
- Chop cauliflower (including stalk!) into small florets. Cut carrot into bite-size chunks.
- Place cauliflower and carrot on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread out evenly, then roast until tender and brown around edges, 20-25 minutes.



Start the biryani

- Meanwhile, finely chop garlic.
- Thinly slice onion.
- · Roughly chop coriander.
- Slice lemon into wedges.
- Heat a large saucepan over high heat. Cook beef mince (no need for oil!), breaking up with a spoon, until just browned, 3-4 minutes.

TIP: Thinly slicing the onion helps bind the onion bhaji better!



Cook the biryani

- Add Bengal curry paste, garlic and half of the ginger paste, and cook until fragrant, 1 minute.
- Stir in jasmine rice, chicken-style stock powder and the water (for the rice), then bring to the boil.
- Cover and reduce heat to medium-low. Cook for 15 minutes, then remove from heat and keep covered until rice is tender and the water is absorbed. 15 minutes.
- Add roast veggies to biryani and toss to combine. Season to taste.



Make the coriander chutney

- While the rice is cooking, using a pestle and mortar, pound coriander, the remaining ginger paste and a pinch of sugar until your preferred consistency.
- Stir in a good squeeze of lemon juice, a drizzle of olive oil and a splash of water. Season with salt and pepper. Set aside.

TIP: If you don't have a pestle and mortar, finely chop or blitz ingredients in a food processor.

TIP: Add a little more water if chutney is too thick.



Cook the onion bhaii

- In a large bowl, combine onion, curry powder, cornflour, the plain flour and the water (for the bhails)
- Heat a large frying pan over medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, add heaped tablespoons of onion mixture in batches and flatten with a spatula (2-3 bhajis per person).
- Cook until golden, 3-4 minutes each side (don't flip too early!). Transfer to a paper-towel lined plate and season with a pinch of salt.

TIP: Add extra olive oil between batches as needed.

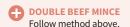


Serve up

- Divide Indian beef biryani between bowls then top with onion bhajis.
- Serve with homemade coriander chutney and remaining lemon wedges. Enjoy!







If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

