

Indian Beef Biryani & DIY Onion Bhajis

with Homemade Coriander Chutney

SKILL UP

Grab your meal kit with this number

39



Cauliflower



Carrot



Garlic



Onion



Coriander



Lemon



Beef Mince



Bengal Curry Paste



Ginger Paste



Jasmine Rice



Chicken-Style Stock Powder



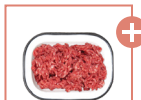
Curry Powder



Cornflour



Pork Mince



Beef Mince

Prep in: 20-30 mins
Ready in: 45-55 mins

Protein Rich

Calorie Smart

Time to unleash your inner chef! This 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!

Pantry items

Olive Oil, Plain Flour

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 · Large saucepan with a lid · Large frying pan

Ingredients

	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	½	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.

We're here to help!

Scan here if you have any questions or concerns



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**.



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, you can combine ingredients in a food processor.

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



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 onion bhaji

- In a large bowl, combine **onion**, **curry powder**, **cornflour**, the **plain flour** and the **water (for the bhajis)**.
- 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.



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 with **salt** and **pepper**.



Serve up

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

CUSTOM
OPTIONS



SWAP TO PORK MINCE
Follow method above.



DOUBLE BEEF MINCE
Follow method above, cooking in batches if necessary.

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

