

HOW TO USE · LAHORI BIRYANI SEASONING

LAHORI CHICKEN BIRYANI

A Lahori-style biryani seasoning with cumin, coriander, chilli and Ground Rootz Garam Masala.

SERVES	PREP	COOK
4	20 min	40 min

INGREDIENTS

- 2 tbsp oil or ghee
- 1 large onion, thinly sliced
- 500 g chicken thigh fillets, cut into pieces
- 2 tbsp Lahori Biryani Seasoning
- 1 cup (200 g) basmati rice, rinsed
- 1½ cups (375 mL) water or stock
- A pinch of salt, to taste
- Coriander and yoghurt, to serve



METHOD (stovetop)

1. Heat the oil in a heavy pot over medium heat. Cook the onion 8–10 minutes, until soft and golden.
2. Add the chicken and seasoning and cook 5 minutes, stirring, until the chicken is coated and starting to brown.
3. Stir in the rice, then add the water and a pinch of salt. Bring to a simmer, cover tightly and cook over low heat 18–20 minutes, until the rice is tender and the liquid is absorbed.
4. Rest, covered, 5 minutes. Fluff and serve with coriander and yoghurt.

LAHORI CHICKEN BIRYANI

VEGETABLE BIRYANI

35 min

Same pot, no meat

1. Cook the onion as on the front, then add 3 cups of chopped vegetables and 2 tbsp of the seasoning.
2. Stir in the rice and water and cook, covered, as on the front.
3. Finish with coriander and yoghurt.

BIRYANI TRAY BAKE

180°C fan · 25 min

Hands-off finish

1. Brown the onion, chicken and seasoning on the stove, then tip into a baking dish with the rice and water.
2. Cover tightly and bake at 180°C fan-forced for 25 minutes.
3. Rest 5 minutes before serving.

SPICED PILAU

20 min

Rice only

1. Toast 1 tbsp of the seasoning in 1 tbsp oil, then add 1 cup rinsed rice and 1½ cups water.
2. Simmer, covered, 15 minutes, then rest 5 minutes.
3. Serve with grilled meat or a curry.

OTHER WAYS TO USE IT

→ Rub 1 tsp through yoghurt as a marinade for chicken.

→ Sprinkle a pinch over roast potatoes.

→ Stir into a tomato sauce for a quick curry base.

ALLERGENS May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.