



## Lamb Biryani

### Ingredients

- 1 tbsp Vegetable oil
- 1 kilogram Boneless lamb pieces
- 1 Jar Maggi® Biryani Mix
- 8 cups water
- 2 cups Basmati rice
- 2 tbsp Fresh parsley, chopped
- 1 cup light plain yogurt
- 2 pieces Tomato
- 2 pieces Cucumber
- 1 piece fresh lemon juice
- 0.33 Head Lettuce

### Instruction

1. In a large pot, cook 2 cups of Basmati rice in salted water until half cooked (10 minutes). Set aside after draining.
2. In the meantime, Heat 1 tbsp of vegetable oil in a nonstick pot, add 1 kg of Lamb pieces, and cook until golden brown, about 15 minutes.
3. Add Maggi® Biryani Mix and mix Beef; add drained rice to the mix (don't stir); cover tightly and simmer until tender, about 20 minutes.
4. Serve with yogurt and salad on the side.

#### Nutrition

Carbohydrates	66.17 g
Energy	665.33 kcal
Fats	22.86 g
Protein	43.65 g

⌚ 40 Minutes

⊕ 6