



# Open Kitchen Recipes

## Slow Cooker Biryani recipe and method

### Servings:

3-4 portions if cooking the veggie version. 5-6 portions with addition of chicken or veggie protein (e.g. paneer).

### Cooks for:

Meat version requires 5-7 hours in the slow cooker. Veggie version takes 1-2 hours!

**Prep / Active cooking time:** 10 minutes

### Cooking equipment:

- 3.5 litre capacity slow cooker
- 1 chopping board
- 1 sharp knife
- 1 dessert spoon and one teaspoon

### Ingredients

- 1 onion
- 1 can of tinned tomatoes (can use 2-3 fresh tomatoes)
- ½ packet (approx 25g) of biriyani packet mix  
(you can mix up your own spice mix using ½ tsp salt, ¼ tsp chilli, ½ tsp garlic powder, 1 tsp coriander powder, ¼ tsp cinnamon and ¼ tsp black pepper)
- 300g rice
- 2 tablespoons of cooking oil (any)
- 200g of plain yogurt
- 200g of any mixed vegetables - can use any veg including canned, frozen, etc
- Not essential, but a lovely addition to make a complete meals... 300g of protein, e.g. chicken, paneer, or chick peas.

**Method:****Step one (if making a meat biriyani) - do this step in the morning.**

Chop the onion and add to the slow cooker.

Cut the meat into pieces (or leave in larger sections if on the bone) - place in the slow cooker.

Add the oil, yogurt, biriyani mix powder, and 150ml of water to the slow cooker.

Mix all ingredients. This should form a thin sauce leaving some liquid at the bottom of the slow cooker.

Cook on high for 7 hours.

**Step 2 (adding the rice) - do this step when you get home**

Place rice in a sieve and rinse under a cold tap to remove some of the starch.

Add the rice, can of tinned tomatoes, and 750ml of boiling water straight from the kettle to the slow cooker.

*(Slow cooker rule for rice to water = 2.5 times volume of water to rice)*

Mix everything together, pop the lid back on, and leave for 1 hour.

Check rice after 1 hour, brown rice may take 1.5 hours to cook.

As soon as rice is cooked, dish is ready to serve!