

**USE
IT UP™**



COLESLAW CABBAGE BIRYANI



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Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

2 tbsp veg oil

2 onions, thinly sliced

2 garlic cloves,
thinly sliced

2 cups leftover coleslaw
mix, shredded cabbage, or
any chopped vegetables

3 tbsp curry paste
(whatever you have)

1 1/4 cups rice
(we used basmati)

Handful nuts (optional,
we used almonds)

Handful currants, raisins or
sultanas (optional)

1 apple, chopped (optional)

Got leftover coleslaw mix but sick of salad? Your solution lies in this delicious one-pot dish. Don't worry if you don't have all the ingredients – get creative and use whatever is in your fridge!

HOW

1. Preheat oven to 180°C/160°C fan forced. In an oven-proof dish, heat the oil. Add onion, garlic, and coleslaw mix (or cabbage, or any veg). Cook until soft.
2. Add curry paste and cook for another 2 minutes. Add rice, nut and fruit (if using).
3. Pour in coconut milk and 1 1/4 cup water. Bring to a simmer. Cover with lid and put in oven for 20 minutes.
4. Check rice is tender (if not - pop it back in for 5 minutes). Remove and let stand for 5 minutes. Fluff with a fork and serve!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**