

## Amanda's Biryani.

This is really easy in the Remoska.

Chicken or Turkey breast cut into bite sized bits.

You can use just vegetables if you wish.

Place the meat and or vegetables into the Remoska, with the amount of uncooked rice for the portions you want, put in a jar of Biryani or curry sauce or use your own mix.

If you use a jar of sauce you will need to add extra water but you can add this halfway-or so-through cooking.

If you are using dry spices add just under the usual amount of water for the quantity of rice, be aware that vegetables create quite a lot of their own water!

I've not timed it but allow about 40 mins.