

Kofta Biryani

Ingredients

- 2 lbs ground beef
- 1/2 onion, grated
- 1/2 cup fresh cilantro, finely chopped
- 2 teaspoons ginger paste
- 1 teaspoon salt
- 2 tablespoons curry powder (1/2 pk. kofta curry masala)
- 2 chilies, finely chopped
- 1 slice bread
- 1 onion, thinly sliced
- 1 (14 ounce) can diced tomatoes
- 2 teaspoons ginger paste
- 2 teaspoons garlic paste
- 4 cups basmati rice
- 2 tablespoons biryani spice mix (1/2 pk. pilau biryani)
- water
- 3 teaspoons oil

Directions

1. Put onion, cilantro, ginger, kofta masala, salt, chilies, and bread slice in food processor.
2. Mix mixture with ground beef.
3. Make rice in rice cooker.
4. Make meat balls and fry in oil.
5. Set meat balls aside.
6. Fry onions until golden brown.
7. Add pulao masala, garlic paste, and ginger paste.
8. Add tomatoes.
9. Fry for 10 minutes. Be careful not to burn.
10. Add meat balls back inches Add enough water to almost cover meatballs.
11. Cook for 15 minutes on low with cover on.
12. Cook for 10 minutes on med with cover off to dry water a little.
13. When rice is cooked, layer rice and meatball mixture.
14. Put the mix in oven on low. Set at 300 degrees F. Cook for 30 minutes.