

Sausage Biryani

Feeds: 2
Cooking time: About 12-15 mins

Take

Chipolata sausages
Medium curry paste
Onion
Mushrooms
Cooked rice
Water
Cucumber
Tomato
Fresh coriander



Make

In a large non-stick wok or saucepan, fry **225g (8oz) chipolata sausages** with **30ml (2tbsp) curry paste** for 3-4 minutes. Add **1 onion**, thinly sliced and **100g (4oz) mushrooms**, chopped and cook gently for a further 4-6 minutes.

Add **450g (1lb) pre cooked packet rice** or **150g (5oz) dry rice**, cooked and **60ml (4tbsp) water** and cook for 2 minutes. Stir in **5cm (2") cucumber**, finely chopped and **1 tomato**, finely chopped and **15ml (1tbsp) fresh coriander**, chopped and serve.

Eat

Serve with poppadoms or toasted naan breads and relish of your choice.