Biryani rice with **Zanzibar tuna flakes**





4 people | 10 min preparation time | 15 min cooking time

All ingredients

1 tin of 160g la belle-iloise Zanzibar Tuna Flakes
300g rice
1 yellow onion
1 garlic clove
1 teaspoon turmeric
1 pinch cumin
3 cardamom seeds
1 star anise
1 cinnamon stick
1/2 pomegranate
50g cashew nuts
The juice of a lime
1/2 bunch of coriander
1/2 bunch of mint
Salt and pepper

Steps

1- In a saucepan, cook the rice in boiling water for 20 minutes and drain (the day before is even better)
2- Peel and chop the onion and garlic. Brown in a casserole dish with a drizzle of olive oil
3- Add the turmeric, cumin, crushed cardamom pods, star anise and cinnamon
4- Add the cooked rice and mix all the ingredients well. Leave to cook for 5 minutes, stirring regularly
5- Shell the pomegranate, crush the cashew nuts and chop the coriander and mint. Add to the rice off the heat. Season with salt and pepper and mix well
6- Sprinkle with lime juice, add the Zanzibar Tuna Flakes, mix again and serve