

spiced rice

Ingredients

250 g mince
1 kg of rice
2 onions – diced
2 cloves garlic – crushed
Mixed spice
Rass el hanout
100 g pine nuts
100 g split almonds
100 g slivered almonds
4 tablespoons oil
Salt

Method

- Boil the rice as per instructions – rinse and put aside
- Using 2 tablespoons of oil, fry the onion and garlic until translucent

- add the meat, salt, spice and rass el hanout. Fry until the meat is cooked and the onion and spices are absorbed into the meat

- In a separate pan fry the almonds in 1 teaspoon of oil for two minutes then add the pine nuts until they change colour then place on meat

- Mix the meat mixture with the rice and warm over a very low heat. Add the salt.

- Serve