

BLOSSOM'S ORGANICS MOROCCAN RICE

1 tablespoon **Blossom's Organics Moroccan Blend**
2 Cups COOKED Basmati Rice
½ to 1 Cup Cashews
2 tablespoon butter and 1/4 cup Olive Oil for frying
2 large sliced red onions
Approx. half Preserved Lemon chopped up
Salt to Taste



- Fry sliced red onions. Add cashews and fry gently.
- Add the Moroccan Blend - and cook gently for a minute.
- Add Cooked Rice and stir gently.
- Add Preserved Lemon if available or half cup rind and lemon juice from an organic lemon

You can have this rice just plain or here comes the fun bit!

- Add whatever you think you might like – Sultanas are really nice, a few green peas, chick peas, beans, carrots, etc.
- Optional - A small bunch of chopped coriander leaves used as a garnish at the end of cooking.

Enjoy!

MOROCCAN MEAT BALLS

Make them for B-B-Q's or add to your favourite pasta sauce

Mix together – 1 Kg beef or lamb, 1 – 2 tablespoons **Blossom's Organics Moroccan Blend**, couple of free range eggs, 1-2 large onions. Add salt to taste.

Add if available - approx. ½ cup coriander leaves, a few currants, preserved lemon or lemon juice, a few pine nuts or whatever you like, grated carrot, breadcrumbs, etc.

Make small balls or burgers and fry in shallow oil till cooked.

Very quick and very nice. Enjoy!

MOROCCAN ROAST CHICKEN

Make a marinade - Mix together – 1 – 2 tablespoons Blossom's Organics Moroccan Blend, Preserved Lemon or juice of a lemon and lemon rind (preferably organic), a little olive oil, and salt to taste.

Smear chicken, especially under the skin.

Roast and eat when cooked. Delicious!

www.blossomsorganics.com.au

for more recipes and details



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