

Chicken Biryani

Biryani is a layered meat and rice dish, rich with spices. It is a time intensive dish, but so delicious. This recipe is much loved in my house!

Ingredients

For the chicken marinade:

- Chicken - 1.15 lb
- Plain yogurt - 1 Cup
- Turmeric powder - ½ tsp
- Red chilli powder - ½ tbsp or to taste
- Salt - ½ tbsp or to taste
- Coriander powder - 1 tbsp
- Ginger garlic paste - 2 tbsp
- Long green chilli chopped - 4-5
- Onion, sliced - 1 large
- Mint leaves, chopped - 2 tbsp
- Cilantro, chopped - 2 tbsp
- Fried onions - 1 Cup
- Lemon juice - 2 tbsp

For the rice:

- Water - 2 & ½ litres
- Cinnamon stick - 1
- Cloves - 4-5
- Black peppercorns - ½ tsp
- Green cardamom - 2
- Star anise - 1
- Bay leaves - 2
- Salt - 1 & ½ tbsp
- Vinegar - 2 tbsp
- Basmati Rice - 500g soaked for 30 minutes

For cooking the chicken and layering:

- Vegetable oil - 5-6 tbs
- Cumin seeds - 1 tbs
- Cilantro
- Mint leaves
- Fried onion
- Yellow food color - ½ tsp
- Water 2-3 tbs

Chicken Biryani

Biryani is a layered meat and rice dish, rich with spices. It is a time intensive dish, but so delicious. This recipe is much loved in my house!

Directions:

- In a bowl add chicken, yogurt, turmeric powder, red chilli powder, salt, coriander powder, ginger garlic paste, green chilli, onion, mint, fresh cilantro, fried onion, lemon juice & mix well. Marinate the chicken for 30 minutes.
- In a pot add water, cinnamon stick, clove, black pepper corns, green cardamom, star anise, bay leaves, salt, vinegar & bring it to boil. (You can also add all the small whole spices to a small cheese cloth bag and add to the water).
- Add rice & let it cook until $\frac{3}{4}$ done (approx. 8-10 minutes). Strain & set aside.
- In a deep pot add cooking oil, cumin seeds, marinated chicken & stir fry for 2-3 minutes.
- Cover & cook on low flame for 10-12 minutes.
- Remove the lid and cook on high flame until oil separates. This will take about 15-20 minutes. Now turn the flame off.
- Take half amount of cooked chicken in a dish & reserve it for later use.
- Now add & spread half amount of boiled rice over the chicken in the pot, add the reserved cooked chicken over it. Sprinkle fresh chopped coriander, mint, and fried onion. Layer with the remaining boiled rice.
- Dissolve Orange food color in water and add it over the rice in clean lines. Layer with some more fried onions.
- Cover & steam cook on low flame for 8-10 minutes.
- Mix and serve!
- Note: Start with cooking the chicken first. You can also cook the chicken beforehand, or even the day before and store in the fridge.
- Serves 4. Time to cook: 1.5 to 2 hrs.