

# Chicken Biryani Recipe

**Servings:** 4

**Preparation time:** 20 minutes

**Cooking time:** 45 minutes

**Difficulty:** Moderate

## Ingredients:

- 750g bone-in chicken
- 400g basmati rice
- 150g yogurt
- 2 onions, thinly sliced
- 2 tbsp ginger-garlic paste
- 1 tsp turmeric powder
- 1.5 tsp red chili powder
- 2 tsp biryani masala / garam masala
- 2 tsp salt
- 4 tbsp ghee or oil
- 10 saffron strands (optional)
- 1/2 cup chopped coriander
- 1/4 cup chopped mint
- 1/2 lemon
- Whole spices (bay leaf, cardamom, cloves, cinnamon)

## Instructions:

1. Marinate the chicken with yogurt, spices, and lemon juice for 30–60 mins.
2. Rinse and soak rice for 20–30 mins. Parboil until 70% cooked and drain.
3. Fry onions till golden, then cook marinated chicken with spices until mostly cooked.
4. Layer rice and chicken with herbs, fried onions, saffron milk, and ghee.
5. Cover tightly and cook on low heat for 20–25 minutes (dum method).
6. Let rest, fluff, and serve hot with raita and salad.

**Tip:** Use aged basmati rice for best flavor and separate grains.