**Chicken Biryani Recipe - Ingredients**

**Method:** Steep rice in water at least 20mins and set apart. Drudge the requirements under 'to grind' with slight water to a fine paste and set apart. wash chicken and clean it thrice then add turmeric powder and set apart, heat oil and ghee in a pressure cooker and add items below 'to temper' add paste of ginger garlic and saute for a mint, then swell onion and saute checkout its golden brown add tomato, saute checkout fresh fragrance leaves, then add coriander perfect paste and saute for 2mins, add curd and chicken along with turmeric, red chilli, coriander, garam masala powders and necessary salt. Saute checkout it forms a thick gravy and chicken color changes, add water 1 cups and put in pressure cook for 4 signals. Once gravity discharges, open and give a speedy stir. Sewer water from rice and put it to the gravy, mixture once, then insert coconut milk in pressure cook for 3 whistles, once pressure discharges fluff it with a fork judiciously without contravention the rice. Serve warm with onion raita, and onion raita are the best mishmash for non-veg biryani.

1 cup Rice, 300 gms Chicken, 1 big Onion, 1 small sized Tomato, chopped all, 2 teaspoon past GingerGarlic, 1.5 teaspoon Garam Masala powder, 1/2 teaspoon Red Chilli powder, 1/2 teaspoon Turmeric powder, 2 teaspoon Coriander powder, 1 tablespoon Curd, 1/2 cup Thin Coconut milk, Water, 2 tablespoon Oil, 1 tablespoon Ghee, Salt as per required, for paste : Coriander , 1/4 cup leaves, 1/4 cup Mint leaves loosely packed, Green Chillies, 1 big sized Tomato, for temper : 3 Cloves, 1 Cardamom, 1/4 inch piece Cinnamon , 1 Bayleaf.