Chicken 1 kg, Rice 1 kg, pudina 1 bunch, Coriander leaves 1 bunch, Onions 4 to 5,Ginger Garlic paste 3 tbsp, chilli powder 15 tbsp, Turmeric powder 1/2 tbsp, Chicken masala 3 tbsp, coriander powder 2 tbsp, Whole Garam Masala, biriyani leaves 3 to 4, Curd 1 cup, Lemon 2,

Begin with washing the chicken and put coriander powder, ginger garlic paste, turmeric powder, chilli powder, chicken masala, salt as per required, curd and keep apart for 30 mint. Put sufficient oil and fry magnificently hacked onions till change into golden brown colour, take out from oil then drop the soaked chicken in that oil and keep it apart, proceeds rice in another container, put biryani leaves, whole garam masala, salt as required and allow it to heat. When rice is half heated strain it, Heat the chicken and put pudina, coriander leaves.], put partial the cooked rice and deep-fried onions, put remaining rice and onions coating by layer and shield the vessel with a lid. Decrease flame and heat for 40 min lastly put lime juice diversified with turmeric powder through minor holes made in the rice. Serve hot briyani with raita.

Hyderabadi Chicken Biryani I very delicious dish for every one and Making biryani is a cumbrous task. As it requires a lot of struggle and time to make an exquisite Biryani. Biryani mergers well with a salad or dahi raita. There is no necessity of making whatever more. need for making in more