

**Chicken Nasi Biryani**

**Ingredients**

* 150g long-grain or basmati rice, washed and drained
* 400ml chicken stock
* 1/2 teaspoon turmeric powder
* 1 good knob butter
* 2 cloves garlic, chopped
* 1 big onion, sliced
* 1 thin slice root ginger
* 1 heaping dessertspoon curry powder
* 2 cloves
* 1 small cinnamon stick
* 2 chicken drumsticks
* 1/2 teaspoon salt
* handful chopped fresh coriander

**Method**

* Cook the rice in a rice cooker with the chicken stock and turmeric powder. (Cook without turmeric powder if you prefer white rice.)
* Heat the butter in a pot. Add the garlic, onion, ginger, curry powder, cloves and cinnamon. Fry until fragrant. Add the salt and chicken drumsticks. Stir well and cover the pot. Allow the chicken to cook over low heat for 30 minutes.
* Serve the rice with the chicken leg on top and, if available, cucumber achar, chutney or a salad on the side. Garnish with fresh coriander if desired.

[source](http://allrecipes.co.uk/recipe/5289/chicken-nasi-biryani.aspx)