



Chicken Biryani*

Serving: 1

Non Veg

Ingredients

- Chicken 100 grams boneless , cut into small cubes
- 1 cup - Cauliflower (Riced)
- 1 tbsp Ginger garlic paste
- 50 grams Yoghurt
- 1 tbsp Coriander paste
- 1 tsp Turmeric powder
- 1 tsp red chilli powder
- 1 tsp garam masala
- 1/2 tsp lime juice
- Salt to taste
- 3 tsp ghee
- 2 tbsp chopped Mint and coriander leaves

Preparation Method

- Marinate the chicken for 1 hour with 1 tsp ghee, yogurt, coriander paste, , salt, ginger garlic paste and all the spices.
- Pour 2 tsp ghee into the biryani handi.
- Layer the chicken and then the rice
- Top with the mint and coriander chopped
- Cook on a low flame for 15-20 minutes till the chicken is cooked through
- Serve Hot