
Recipe Card For Everyone fav

BIRYANI



Ingredients

- Chicken 1-2 kg
- Onion 3-4
- Tomato 4
- Potatos(optional) 2
- Oil 1/2 Cup
- Ginger Paste 1 Tablespoon
- Garlic Paste 1 Tablespoon
- Red Chilli Powder 1 Tablespoon
- Turmeric Powder 1 Tablespoon
- Coriander 1 Bunch
- Fresh Mint 1 Branch
- Yougurt 1-2 Cup

Method

1. Instruction

Marinate the chicken: In a bowl, mix the chicken pieces with yogurt, ginger-garlic paste, chili powder, turmeric powder, cumin powder, and salt. Let it marinate for at least 1 hour, preferably longer for better flavor.

2. Cook The Rice

In a large pot, bring water to boil. Add the soaked and drained rice along with whole spices (Cardamom, Cloves, Cinnamon) and salt. Cook until the rice is 70-80% done. Drain the rice and set aside.

3. Fry The Onions

In a separate pan, heat ghee or oil. Fry the thin sliced onions until golden brown and crispy. Remove from the oil and set aside.

4. Layering

In a heavy bottom pot, spread the layer of marinated chicken at the bottom. Top it with the layer of cooked rice. Sprinkle some chopped tomatoes, green chilli, coriander leaves, mint leaves and fried onions. Repeat the layers until all the chicken and rice are used up. Finish with the layer of rice on top.

5. Cooking The Biryani

Cover the pot tightly with a lid or aluminium foil. Cook on low heat for about 20-25 minutes, or until the chicken is cooked through and the flavours are melded together. You can also place a tawa (griddle) underneath the pot to prevent burning.

Enjoy Your Delicious Food!