

Biryani



Ingredients:

For Marinating Chicken:

- 500g chicken, cut into pieces
- 1 cup yogurt
- 1 tablespoon ginger-garlic paste
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- Salt to taste

For the Rice:

- 2 cups basmati rice, washed and soaked for 30 minutes
- 4-5 cups water
- 1-2 bay leaves
- 4-5 green cardamom pods
- 4-5 cloves
- 2-inch cinnamon stick
- Salt to taste

For Biryani Masala:

- 2 large onions, thinly sliced
- 1/2 cup cooking oil or ghee
- 2 tomatoes, chopped

- 1 tablespoon biryani masala powder
- 1/2 teaspoon garam masala
- Fresh coriander leaves and mint leaves for garnish

For Layering:

- Fried onions (from the Biryani Masala step)
- Saffron strands soaked in warm milk (for color and flavor)
- Ghee (optional)

Instructions:

1. Marinate the Chicken:

- In a bowl, mix together yogurt, ginger-garlic paste, red chili powder, turmeric powder, and salt.
- Add the chicken pieces, ensuring they are well-coated with the marinade. Cover and let it marinate for at least 1-2 hours, or overnight for best results.

2. Prepare the Rice:

- In a large pot, bring water to boil.
- Add soaked basmati rice, bay leaves, green cardamom pods, cloves, cinnamon stick, and salt.
- Cook the rice until it's 70-80% cooked. The grains should still be firm. Drain the water and set aside.

3. Biryani Masala:

- In a deep pan, heat oil or ghee over medium heat.
- Add thinly sliced onions and fry until golden brown. Remove half of the fried onions for garnishing later.
- Add chopped tomatoes and cook until they become soft.
- Stir in biryani masala powder and garam masala. Cook for an additional 2-3 minutes.

4. Cook the Marinated Chicken:

- Add the marinated chicken to the pan with the masala. Cook until the chicken is partially cooked and the oil starts to separate from the mixture.

5. Layering the Biryani:

- In a heavy-bottomed pot or biryani handi, start layering the partially cooked rice and the partially cooked chicken with masala.

- Begin with a layer of rice, followed by a layer of chicken with masala, and then repeat. The top layer should be rice.
- Sprinkle fried onions, saffron-soaked milk, and ghee (if using) over the top layer.

6. Dum Cooking:

- Cover the pot with a tight-fitting lid or seal the edges with aluminum foil.
- Cook on low heat (dum) for 20-25 minutes to allow the flavors to meld and the rice to fully cook.

7. Garnish and Serve:

- Garnish the Biryani with fresh coriander leaves and mint leaves.
- Gently fluff the rice with a fork, mixing the layers.
- Serve hot with raita or a side salad.

Enjoy your flavorful Chicken Biryani! Biryani is often served with a cooling yogurt-based side dish like raita.