

# Mistry Special Chicken Biryani

---

♥ [themistrykitchen.com/2019/05/mistry-special-chicken-biryani](https://themistrykitchen.com/2019/05/mistry-special-chicken-biryani)

May 6,  
2019

This is our all time favourite chicken biriyani recipe and something we have found ourselves cooking almost on a weekly basis. Really simple to make and making use of a revolutionary layered pressure cooking technique, the dish can be up and cooking within 30minutes. The taste reminds me of the flavours of authentic biriyani that is served up in Hyderabad in India.

I'd strongly recommend you try out this recipe. It's the most authentic recreation of taste of a biriyani I have seen, and we'd be delighted to hear your experiences in making this recipe and any variations you tried out. This is best served with tomato and onion raita and some side salad.

This simply mouthwatering chicken biriyani dish has a habit of turning out really good each time. I've cooked this recipe a lot of late, and we both really love it. It was time we shared this recipe with you guys so you can try out at home. It uses an unconventional technique to making the biriyani – the pressure cooker! This dish leverages the layered cooking technique, however in a closed sealed vessel, the flavours combine really well.

Prep Time 35 mins

Cook Time 20 mins

Resting Time 10 mins

Total Time 55 mins

Course: Main Course

Cuisine: Indian

Keyword: Biryani, Chicken

Servings: 4 people

Author: Mitesh Mistry

- 4 tbsp Sunflower Oil
- 1 tsp Ghee (Clarified Butter)
- 4 Green Chillies slit
- 1 tbsp Garlic Paste
- 1 tbsp Ginger Paste
- 2 Medium Sized Onion sliced
- 1 cup Fried Onions
- 4 Chicken Thigh pieces
- 1.25 cup Greek Yoghurt
- 2 cup Wafa or Basmati Rice
- 2 tsp Salt

Whole Spices

---

- 1 tsp Shahi Jeera or Cumin Seeds
- 1 tsp Black Cumin Seeds
- 7 Cloves
- 15 Black peppercorn seeds
- 1 Cinnamon Stick
- 6 Green Cardamom Seeds
- 3 Black Cardamom Seeds
- 2 Dried Whole Red Chilli

## Powdered Spices

---

- 2 tsp Kashmiri Red Chilli Powder modify to spice level
  - 1 tsp Turmeric
  - 1 tsp Coriander Powder
  - 1/4 tsp Amchur Powder
  - 1 tsp Garam Masala modify to spice level
- Add the rice to a bowl and wash the rice with cold water. Once washed fill the bowl again with cold water and leave the rice to soak for 20 minutes.



- Slice the 2 medium sized onions and leave aside



## Preparing the chicken marinade

---

- Remove the skin from the 4 chicken thighs and cut the chicken thighs into 2-3 pieces. This helps to speed up the cooking process.

- In a bowl, add the chicken thighs and add in all the powdered spices and salt
- Add in the yoghurt, garlic paste and ginger paste
- Add in the fried onions
- Using your hands, mix the pieces together into the marinade until all the spices, chicken and yoghurt are evenly mixed together.
- Lastly, add in half of the black cumin seeds and mix together
- Allow the mixture to sit for 20-30 minutes





### Filling the Pressure Cooker (HEAT OFF)

---

- Take a pressure cooker and add in 1/4 cup of water. IMPORTANT: Please ensure the cooker remains off for these steps until the Cooking Instruction part.
- Add 4 tablespoons of oil and 1 teaspoon of ghee



- Add in all of the whole spices along with the 4 slit green chillies
- Add in the 2 sliced onions and evenly spread them so they line the base of the pressure cooker
- Add in 1/2 of the chicken marinade mixture and spread evenly in the pressure cooker
- Remove all the water from the rice and add all the rice evenly as a layer on top of the chicken
- Mix 1.5 teaspoon salt with 1 cup of water and spread it on top of the rice. At this stage if you want you can add a teaspoon of Kevda Water, Rose Water and a few drops of saffron essence for flavour and colour
- Add in the remaining chicken on top of the rice and try ensure that the rice is fully covered.





## Cooking Instruction

---

- Close the pressure cooker lid, ensure the whistle is on and working and cook on

medium heat for 20 minutes. After about 15 minutes a lovely aroma will start to come from the vessel

- After 20 minutes, turn the heat off and leave to stand for around 10 minutes. Open the vessel and mix the biriyani from top to bottom to allow the layers to combine properly before serving. Enjoy 😊

