

"Every grain tells a story, and every bite feels like poetry—

is not just food, it's an emotion!"



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- **Ginger & Garlic paste** 1 tbsp
- **Red chili powder** 1 tsp
- **Turmeric** 1/2 tsp
- **Coriander** 1 bunch
- **Fresh Mint** 1/2 bunch
- **Yogurt** 1/2 cup

METHOD

1. Instructions:

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 a 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 thinly sliced onions until golden brown and crispy. Remove from the oil and set aside.

4. Layering the biryani:

In a heavy-bottomed pot, spread a layer of marinated chicken at the bottom. Top it with a layer of cooked rice. Sprinkle some chopped tomatoes, green chilies, coriander leaves, mint leaves, and fried onions.

Repeat the layers until all the chicken and rice are used up. Finish with a layer of rice on top.

5. Cooking the biryani:

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

ENJOY YOUR SCRUMCIOUS FOOD!