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Hyderabadi Biryani

★ 4.8

⌚ 45 min



Masala Dosa

★ 4.7

⌚ 30 min



Paneer Butter Masala

★ 4.6

⌚ 25 min



Chole Bhature

★ 4.5

⌚ 35 min



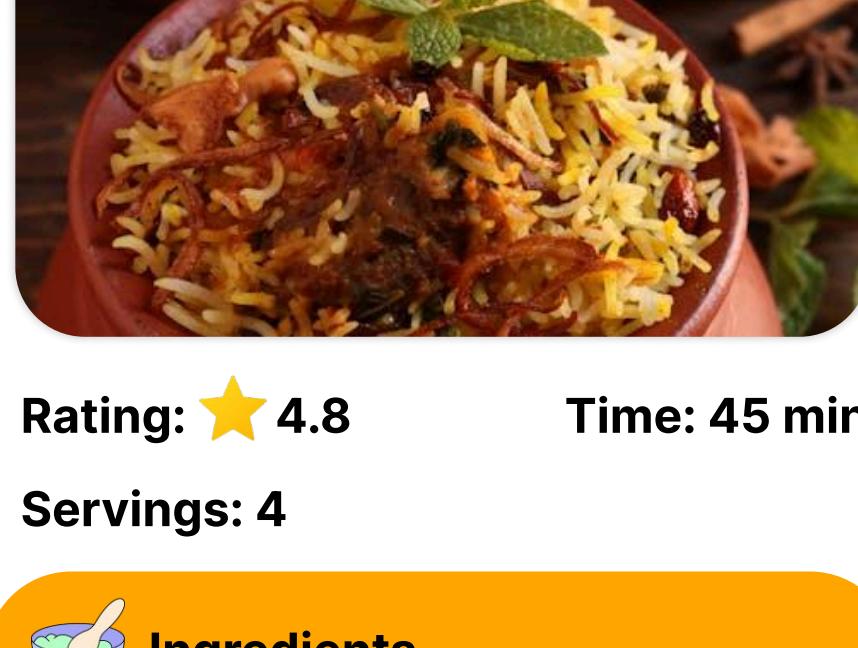
Pav Bhaji

★ 4.7

⌚ 25 min



Hyderabadi Biryani



Rating: ★ 4.8

Time: 45 min

Servings: 4



Ingredients

- 2 cups Basmati Rice (soaked 30 mins)
- 500g Chicken (or mutton pieces)
- 1 cup Yogurt
- 2 large Onions, thinly sliced and fried
- 2 medium Tomatoes, chopped
- 2 tbsp Ginger-Garlic Paste
- 2–3 Green Chilies
- ½ cup Fresh Mint Leaves
- ½ cup Coriander Leaves
- Whole spices: 2 Bay Leaves, 4 Green Cardamoms, 1 Cinnamon Stick, 4 Cloves
- 2 tsp Red Chili Powder
- 1 tsp Turmeric Powder
- 2 tsp Biryani Masala (or Garam Masala)
- 4 tbsp Oil or Ghee
- Salt – as required
- Saffron strands soaked in 2 tbsp warm milk (optional, for aroma)



Instructions (Steps)

1. Soak & Boil Rice

- Wash basmati rice, soak for 30 mins, then parboil with whole spices. Drain and set aside.

2. Marinate Chicken

- Mix chicken with yogurt, ginger-garlic paste, chili powder, turmeric, and biryani masala. Marinate for 30 mins.

3. Cook Chicken Masala

- Heat oil/ghee in a pot. Fry onions till golden brown.

- Add tomatoes, green chilies, and marinated chicken. Cook till chicken is 80% done.

4. Layer the Biryani

- In a heavy-bottom pot, spread half rice → chicken masala → mint & coriander → rest of rice.

- Sprinkle saffron milk on top for aroma.

5. Dum Cooking

- Seal the pot with lid (or dough for authentic dum).

- Cook on low flame for 20 minutes till flavors blend.

6. Serve Hot

- Gently fluff the biryani.

- Serve with raita and salad.