**Eid Special Biryani Recipe**

Most people used say that Eid is only for the children to wear new clothes, go outside to have fun, buy new toys, and last but not least, enjoy yummy food, especially everyone's favourite chicken biryani. But that's not so true because fasting for almost 30 days and desperately waiting for Eid day excites everyone, from our mothers, who are searching for an Eid special chicken biryani recipe to all the family members enjoying the savoury of biryani.

Our blog will help you learn more about the Eid special Biryani, including their secret ingredients and recipe, history, and Pakistani people views about Biryani as an Eid special dish. Let's get it start.

# **Chicken Biryani**

In essence, biryani is a layered combination of rice and curry. The word "biryani" is an Urdu language word derived from the Persian language. With time, many biryani-making techniques have evolved, creating different biryani recipes.

Biryani differs from region to region by using their own spices and methods like Hyderabadi biryani, Lucknow biryani, dum biryani, Delhi biryani, and others. 90% of people will agree that all types of biryani are delicious and have a distinctive aroma.

For most people, Eid is simply impossible without some delicious biryani. I could drool just imagining the aroma of flavorful long-grained rice mixed with tendered spicy chicken.

And when it comes to biryani than Karachi biryani stands out among all biryani, being a demanding and popular one. The dish that most people prefer is chatpati, masala wali biryani.

If you enjoy biryani, you already know there is a dizzying array of biryani recipes related to different regions of the nation. Nonetheless, we will teach you how to prepare a delectable traditional chicken biryani for Eid with easy steps. You will adore the taste and aroma as you prepare it.

## **Chicken Biryani Recipe:**

### **Ingredients:**

* 2 lbs. chicken (cut into small pieces)
* 3 cups basmati rice
* 4 onions (sliced)
* 4 tomatoes (chopped)
* 1 cup yogurt
* 1/4 cup mint leaves (chopped)
* 1/4 cup coriander leaves (chopped)
* 1 tbsp ginger paste
* 1 tbsp garlic paste
* 2 tsp red chili powder
* 1 tsp turmeric powder
* 2 tsp biryani masala powder
* 1 tsp garam masala powder
* 1/2 tsp cumin powder
* 1/2 tsp cinnamon powder
* 4 cloves
* 4 cardamom pods
* 2 bay leaves
* 1/2 cup vegetable oil
* Salt (to taste)
* Water (as needed)

### **For Garnishing:**

* Fried onions
* Cashews
* Raisins

### **Method:**

1. Soak the basmati rice in water for 30 minutes. Drain the water and set aside.
2. In a large pot, heat the oil over medium-high heat. Add the sliced onions and fry until they are golden brown. Remove half of the fried onions and set them aside for later use.
3. Add the chicken pieces to the pot with the remaining fried onions and fry until the chicken is cooked through. Add the chopped tomatoes and fry for a few more minutes until they are soft.
4. In a bowl, mix together the yogurt, mint leaves, coriander leaves, ginger paste, garlic paste, red chili powder, turmeric powder, biryani masala powder, garam masala powder, cumin powder, cinnamon powder, cloves, cardamom pods, bay leaves, and salt. Add this mixture to the pot with the chicken and mix well.
5. Add water to the pot so that the chicken is fully covered. Bring the mixture to a boil, then reduce the heat and let it simmer for 20-25 minutes until the chicken is tender and the gravy has thickened.
6. In a separate pot, bring 6 cups of water to a boil. Add the soaked rice to the pot and cook for 5-7 minutes until the rice is partially cooked. Drain the water and set aside.
7. In the pot with the chicken and gravy, add a layer of the partially cooked rice on top of the chicken. Add another layer of the remaining fried onions on top of the rice. Repeat the layering with the remaining rice, fried onions, and garnish with cashews and raisins.
8. Cover the pot with a tight-fitting lid and cook over low heat for 15-20 minutes until the rice is fully cooked and fluffy. Serve hot with raita or any other side dish of your choice.

## **Pakistani People's Love for Biryani as an Eid Dish**

Biryani is an all-time favourite dish in Pakistan, especially during Eid celebrations. Whether it's Eid-ul-Fitr or Eid-ul-Adha, biryani will always be cooked in tender and spicy chicken, mutton or beef.

It is considered a symbol of celebration and is often served on special occasions like weddings, family gatherings, and many other religious festivals like Eid. Even every Friday in every house, you will find a Biryani dish on the lunch menu with a must combo of raita and salad.

Many Pakistani people consider biryani to be the ultimate comfort food. The aroma of the spices, the tender chicken, and the perfectly cooked rice create a mouth-watering combination that is hard to resist. It is a staple dish in almost every household, and every family has a unique recipe passed down from generation.

Pakistani people love to share their biryani recipe and techniques, often adding their unique twist to the dish. Some prefer their biryani to be spicy, while others prefer a milder taste. Some add potatoes, while others add boiled eggs, but the one thing that remains constant is the love for biryani.

Even sometimes, people cook it in so unique way that it becomes biryani to pulao, a desi type of biryani dish.

During Eid celebrations, biryani is a must-have dish on the menu. Families come together to enjoy this delicious dish, often served with raita, salad, and a variety of chutneys. The dish brings people together and is a symbol of unity and love.

# **Final Thoughts**

In conclusion, biryani is a beloved dish in Pakistan, especially during Eid celebrations. It is a dish that brings people together, and its aroma and taste are hard to resist. It is an integral part of Pakistani culture, and every family has a unique recipe and way of preparing it. Follow our Eid special chicken biryani recipe to add delicious biryani to your dining table on Eid.