4 SERVING PLAN

Chicken Biryani
with <u>Spinach</u>, **Currants,** <u>and</u> **Fried Almonds**

Biryani is an Indian dish of seasoned rice studded with meat and vegetables. For the perfect beverage to enjoy with tonight's version, try our chef-recommended beer pairing: a smooth, malty brown ale. Its toasted, caramel notes highlight the richness of the almonds, ghee, and dark meat on the chicken thighs, while subtle sweetness enhances the aromatic ginger and garam masala.

35–45 minutes   580 calories per serving

Plated.
MEALS WORTH MAKING

❖ Ingredients

 8 chicken thighs
 1 cup jasmine rice
 ½ teaspoon ground turmeric
 3 ounces baby spinach
 1 cup shredded carrots
 ¼ ounce ginger
 3 cloves garlic
 1 yellow onion
 1 ounce ghee
 ¼ cup slivered almonds
 1 teaspoon garam masala
 ¼ cup currants

🍴 You'll need

 olive oil
 kosher salt
 black pepper
 aluminum foil
 baking sheet
 6" small pot with lid
 12" large pan with lid

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

The chicken might have a slight odor as a natural reaction to its vacuum packing. To tell if your chicken thighs are cooked through, rely on temperature, not color. Unlike the white meat in chicken breasts, the dark meat in chicken thighs may be slightly pink in color, even when done. USDA recommends cooking chicken to 165°F.

The skin helped keep the chicken moist as it cooked, but could create a chewier texture in your biryani, so we recommend removing it.

1. Roast chicken thighs

Preheat oven to 450°F. Line a baking sheet with foil. Pat **chicken** very dry with paper towel (this will help the skin crisp up in the oven) and place on prepared baking sheet. Season all over with **1 teaspoon salt** and **pepper** as desired, then arrange skin-side up. Roast until skin is crisp and chicken is cooked through, 25–35 minutes (see recipe tip).

2. Cook turmeric rice

While chicken roasts, in a small pot, combine **rice**, **turmeric**, **1½ cups water**, and **½ teaspoon salt** and bring to a boil over high heat. Stir once, reduce heat to medium low, cover pot, and simmer until water is fully absorbed, 10–12 minutes. Remove pot from heat and let stand, still covered, for 10 minutes. Fluff **rice** with a fork, then cover again to keep warm until Step 5.

3. Prepare ingredients

While rice cooks, rinse all produce. Pat **spinach** dry with paper towel and roughly chop. Roughly chop **carrots** (they're already shredded, but smaller pieces will cook more quickly in the next step and distribute more evenly in the biryani). Trim and discard skin of **ginger** and mince. Mince **garlic**. Peel **onion** and finely chop.

4. Fry almonds and sauté aromatics

Heat **ghee** and **½ teaspoon salt** in a large pan over medium-high heat. When ghee has melted, add **almonds**. Fry, stirring frequently, until golden and fragrant, 2–3 minutes. Using a slotted spoon, transfer **almonds** to a plate, leaving behind ghee in pan. Add **1 tablespoon olive oil** to pan, still over medium-high heat. When oil is shimmering, add **carrots** and **onion**. Sauté, stirring, until beginning to soften, 5 minutes.

5. Finish biryani and shred chicken

To pan with aromatics, still over medium-high heat, add **garam masala**, **ginger**, and **garlic**; sauté, stirring, until fragrant, 1 minute. Remove pan from heat; stir in **currants**, **spinach**, and cooked **rice** to combine and wilt spinach slightly. Cover pan. Remove and discard skin from **chicken** (see recipe tip), then shred using 2 forks or roughly chop, discarding bones (if you prefer, you can leave the thighs whole and plate on top of the biryani).
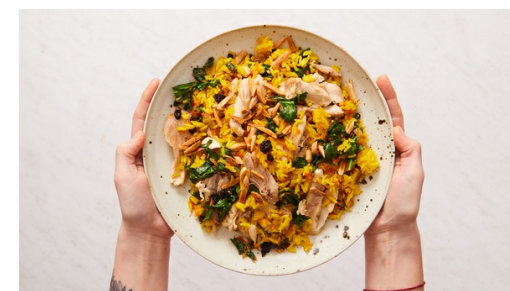
6. Plate chicken biryani

Add **shredded chicken** to pan with **biryani** and toss to coat. Taste **chicken biryani** and add **salt** and **pepper** as desired, then divide among serving plates. Garnish with **fried almonds**. Pour yourself a glass of something special (flip the recipe card to check out our recommended beer pairing), and enjoy!

f 🐦 **Join the Plated community**
📷 📌 and post your #platedpics!

SERVING PLAN **4** SERVING PLAN