

chicken biryani

This recipe creates a rich, flavorful biryani with tender chicken and aromatic rice.

Ingredients

- **For the chicken marinade:**

- 1.1 lbs ($\frac{1}{2}$ kg) chicken, cut into large pieces
- $\frac{1}{2}$ cup plain yogurt
- 1 $\frac{1}{4}$ tbsp ginger-garlic paste
- 1 tsp salt
- 1 tsp red chili powder
- $\frac{1}{2}$ tsp turmeric powder
- 1 tbsp lemon juice
- 1 tsp garam masala
- $\frac{1}{2}$ cup fried onions, crushed
- $\frac{1}{4}$ cup chopped mint leaves
- $\frac{1}{4}$ cup chopped coriander leaves

- **For the rice:**

- 2 cups aged basmati rice
- 1 tbsp salt
- 4-5 green cardamoms
- 4-5 cloves
- 2 cinnamon sticks
- 1 star anise
- $\frac{1}{2}$ tsp caraway seeds (shahi jeera)

- 1 tbsp ghee or oil

- **For layering and dum:**

- Saffron strands soaked in ¼ cup warm milk
- 2 tbsp fried onions
- 2 tbsp chopped mint and coriander leaves
- 2 tbsp ghee

Instructions

1. **Marinate the chicken:** Combine all marinade ingredients in a large bowl. Add the chicken pieces, mix well, cover, and refrigerate for at least 1 hour, or ideally overnight, for best results.
2. **Prepare the rice:** Wash the basmati rice three to four times and soak it in water for 30 minutes. Drain it completely before cooking.
3. **Cook the chicken gravy:** In a heavy-bottomed pot, heat some ghee or oil. Cook the marinated chicken over low heat, stirring occasionally, until it is tender and the gravy is thick.
4. **Cook the rice:** In a separate large pot, bring a generous amount of water to a boil. Add the salt and whole rice spices. Add the soaked basmati rice and cook for 6 to 8 minutes until it is 70–80% cooked. Drain the rice immediately.
5. **Layer the biryani:** In the pot with the cooked chicken, spread a layer of partially cooked rice. Top with some fried onions, fresh mint, and coriander. Repeat the layers, finishing with a final layer of rice.
6. **Dum cooking:** Drizzle the saffron milk and ghee over the final layer of rice. Seal the pot tightly with aluminum foil or a dough paste before placing the lid on. Cook on very low heat for 25–30 minutes.
7. **Rest and serve:** After cooking, let the biryani rest for 10–15 minutes before opening the lid. Gently fluff and mix the layers before serving.