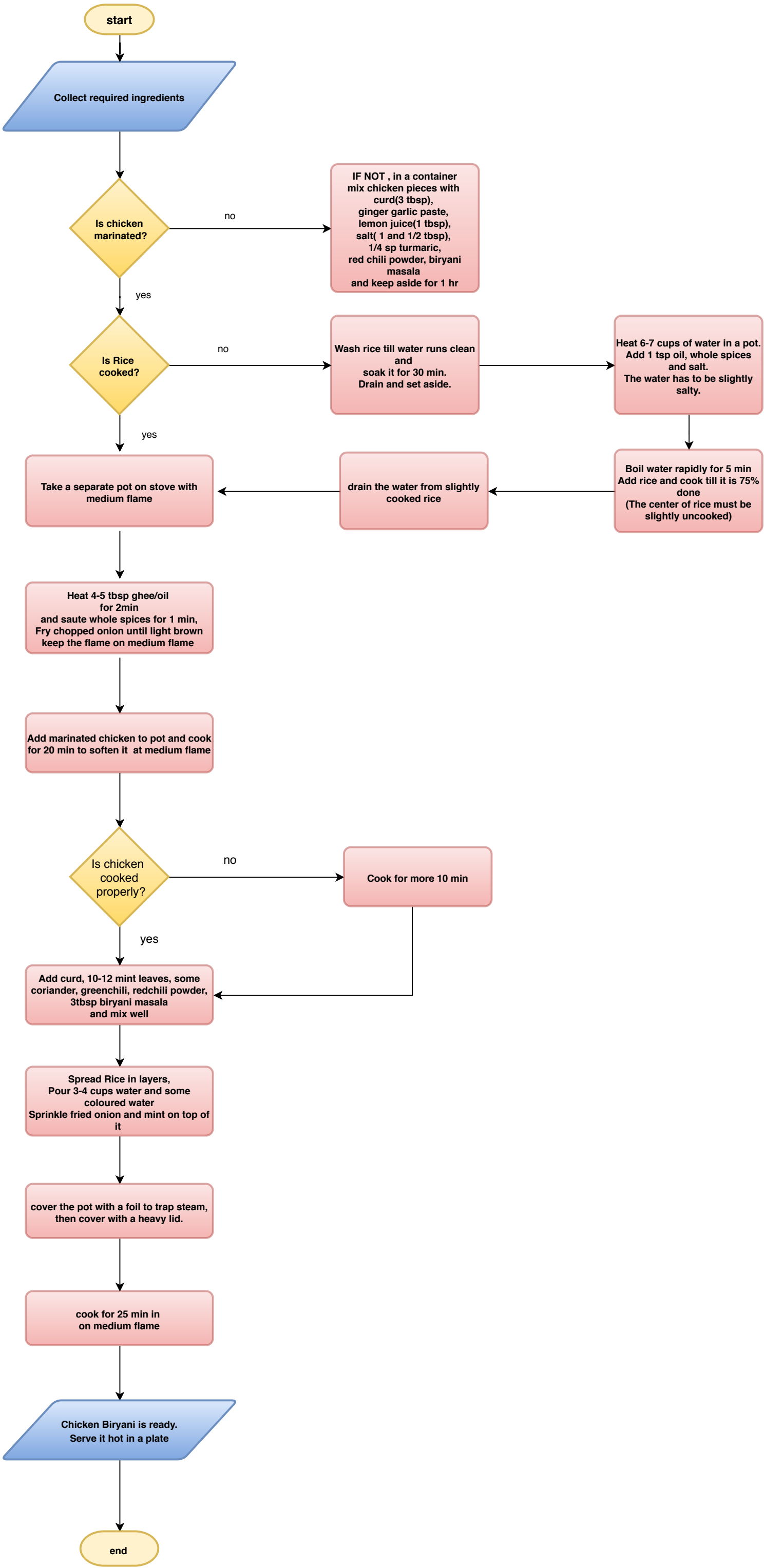


Flow chart for cooking Chicken Biryani for 4 people



Ingredients:

Basmati rice(1 kg)
Chicken(1/2 kg)
Whole spices:
1 bay leaf(tejpatta),
4 green
cardamons(elaichi),
4-6 cloves,
1 inch
cinnamon(dalchini),
1 star anise(chakri
phool),
3/4 tbsp shahi jeera,
Ghee,
8-10 onions,
2 lemons,
10-15 mint leaves,
4 sticks of coriander
Biryani masala

Ingredients for marination of chicken

Chicken pieces,
3 tbsp curd,
1 tbsp ginger garlic
paste,
2 tbsp salt,
1/2 tbsp turmaric,
1 red chili powder,
2 tbsp biryani
masala,
2 tbsp lemon juice.