

# Indian Chicken Matar Pulao Recipe

## Ingredients:

1. 2 cups basmati rice
2. 1 pound chicken, cut into pieces
3. 1 cup peas
4. 1 cup cheese
5. 1 onion, finely sliced
6. 2 tomatoes, chopped
7. 1/2 cup plain yogurt
8. 2 tablespoons ginger garlic paste
9. 1 teaspoon turmeric powder
10. 1 teaspoon cumin powder
11. 1 teaspoon coriander powder
12. 1 teaspoon garam masala
13. Fresh coriander leaves, chopped
14. Salt to taste
15. 4 cups water
16. 3 tablespoons ghee or oil
17. Whole spices: 1 bay leaf, 4 cloves, 4 green cardamoms, 1-inch cinnamon stick

## Preparation:

1. Rinse the basmati rice under cold water until the water runs clear, then soak the rice in water for 30 minutes.
2. In a large pan, heat ghee or oil over medium heat and add the whole spices. Sauté for a minute until fragrant.
3. Add the sliced onions and cook until they turn golden brown.
4. Stir in the ginger garlic paste and cook for another minute.
5. Add the chicken pieces and cook until they are no longer pink on the outside.
6. Add the chopped tomatoes, turmeric powder, cumin powder, coriander powder, garam masala, and salt. Cook until the tomatoes are soft and the spices are fragrant.
7. Add the peas, cheese, and yogurt. Mix well.
8. Drain the soaked rice and add it to the pan. Stir gently to coat the rice with the chicken and spice mixture.
9. Pour in the water and bring to a boil. Once boiling, reduce the heat to low, cover the pan, and let the pulao cook for about 15-20 minutes until the rice is tender and the liquid is absorbed.
10. Once done, fluff the pulao with a fork and garnish with fresh coriander leaves.

Enjoy your delicious Indian Chicken Matar Pulao!