# Hyderabadi Biriyani   
## Ingredients:  
- 1 kg chicken (preferably thighs & drumsticks)  
- 1 cup plain yoghurt  
- 1 tablespoon ginger-garlic paste  
- 1 teaspoon red chilli paste  
- 1 green chilli, slit or chopped  
- ½ teaspoon each of cumin powder, cardamom powder and turmeric  
- 2 tablespoons coriander leaves, finely chopped  
- 2 tablespoons mint leaves, finely chopped  
- 2 large onions, sliced   
- 4 tablespoons oil or ghee  
- 750 gms basmati rice, soaked   
- A handful of saffron strands, soaked in milk  
- Clarified butter, to taste  
  
## Method:  
1. Marinate the chicken with all the ingredients except the rice, saffron and coriander leaves for at least 2 hours.   
2. Cook the rice until ¾ done and drain.   
3. Place a layer of the chicken marinade at the bottom of a heavy-bottomed pot.   
4. Add a layer of the cooked rice.   
5. Sprinkle fried onions, coriander leaves and mint leaves over the rice.   
6. Pour saffron milk over the rice and add a dollop of ghee.   
7. Repeat the layers until all the chicken and rice have been used.   
8. Cover the pot and cook on a slow flame for about 25 minutes.   
9. Hyderabadi Biriyani is ready to serve. Garnish with boiled eggs, sliced carrots and cucumbers and serve hot.