**Chicken Dum Biryani**

Prep time: 10 hours Cook time: 1 hour

**Ingredients:**

* 2 cups hand pounded rice, rinsed and soaked for 30 minutes
* 500 gms chicken
* 2 tbsp oil
* 1 onion, thinly sliced
* Few strands of saffron soaked in 2 tbsp of warm milk
* 1 tsp chili powder
* 1 tbsp dhaniya powder
* 2 tbsp coriander leaves, minced
* ½ cup curd
* 1 tsp lemon juice
* 2 green chillies, minced
* 1 tbsp ginger garlic paste
* 4 green cardamoms
* 2 cloves
* 1 bay leaf (tej patta)
* 1 small stick cinnamon
* 1 tbsp jeera (cumin seeds)
* 1 tsp fennel seeds
* Low sodium salt, to taste

**Instructions:**

**Prepare Spices:**

1. Powder the cardamom, cloves, bay leaf, cinnamon, fennel seeds, and cumin seeds (jeera) and set aside.

**Marinate the Chicken:**

1. Marinate the chicken overnight with a mixture of curd, coriander powder (dhania powder), chopped coriander leaves, salt, ginger-garlic paste, green chili, and lemon juice.

**Cook the Rice:**

1. Boil water in a pot, then add the rice and cook it for 7-8 minutes until it's partially cooked. Drain the rice and set aside.

**Fry Onions:**

1. Heat oil in a large pot. Add sliced onions and fry until golden brown. Remove with a slotted spoon and set aside.

**Sauté Chicken:**

1. In the same pot, add the marinated chicken and sauté until it is cooked through.

**Layer the Biryani:**

1. Layer the partially cooked rice over the chicken.
2. Top with fried onions, chopped coriander leaves, and saffron milk. Cover the pot tightly with foil.

**Cook on Low Heat:**

1. Let it cook on very low heat for 40 minutes.

**Rest the Biryani:**

1. Turn off the heat and let the biryani rest for 10 minutes.

**Fluff and Serve:**

1. Gently fluff the biryani with a fork and serve with raita.