**Kabuli Chana Biryani**

Prep time: 45 Min Cook time: 30 Min

**Ingredients:**

**For the Chana (Chickpeas):**

* 1 cup dried white chole (chickpeas), rinsed and soaked overnight
* 2 cups water (for cooking)
* Low sodium salt, as required

**For the Rice:**

* 2 cups hand pounded rice, rinsed and soaked for 30 minutes
* 5 cups water
* 3 green cardamoms
* 1 black cardamom
* 1-inch cinnamon stick
* 2 strands of mace
* 1 tej patta (bay leaf)
* 2 cloves
* Low sodium salt, as required

**For the Masala:**

* 2 to 3 tbsp oil
* 1 tsp caraway seeds (shahi jeera)
* 3 green cardamoms
* 1 black cardamom
* ½ inch cinnamon
* 1 tej patta (bay leaf)
* 2 cloves
* 1 cup thinly sliced onions
* ½ cup chopped tomatoes
* ½ tbsp finely chopped ginger
* ½ tbsp finely chopped garlic
* 2 green chilies, slit
* ½ tsp haldi (turmeric) powder
* ½ tsp red chili powder
* 1 tsp dhaniya (coriander) powder
* ½ cup coconut milk
* ½ cup chopped coriander leaves
* 1 tsp ginger, julienned

**Instructions:**

**Cook the Chickpeas:**

1. Drain the soaked chickpeas and add them to a pressure cooker with 2 cups of water and salt.
2. Pressure cook on medium heat for 20 minutes or until soft. Set aside.

**Cook the Rice:**

1. Heat 5 cups of water in a large pan.
2. When the water becomes hot, add cardamoms, cinnamon, mace, tej patta, cloves, and salt.
3. Bring to a boil, then add the soaked rice and cook until 75% done (grains should still be slightly firm).
4. Drain and set aside.

**Prepare the Masala:**

1. Heat oil in a pan, add shahi jeera, cardamoms, black cardamom, cinnamon, bay leaf, and cloves.
2. Sauté for a few seconds until aromatic.
3. Add sliced onions and sauté on medium heat until golden brown. Remove half the onions for garnishing.
4. Add ginger, garlic, and green chilies, sauté for a few seconds.
5. Add chopped tomatoes and cook for a minute.
6. Stir in haldi, red chili powder, and dhaniya powder, mix well.
7. Add the cooked chickpeas and mix with the masala.

**Combine & Dum Cook:**

1. Add ½ cup coconut milk, stir well, and adjust salt.
2. Sprinkle chopped coriander leaves and julienned ginger over the chana mixture.
3. Layer all of the cooked rice over the chickpeas mixture.
4. Top with the reserved fried onions.
5. Cover with a tight lid and place the pot on a heated tawa/griddle.
6. Dum cook the biryani on low heat for 25-30 minutes.
7. Let it rest for 5-7 minutes before serving.
8. Serve hot with raita or shorba.