



Yield: Serves 4-8

Chicken / Murgh Biryani

Spiced Basmati Rice and Chicken

Ingredients:

2lbs Boneless/Skinless Chicken Thighs (**Murgh**) - cut into bite sized pieces

Marinade:

- 1 Cup Plain Yogurt (**Dahi**)
- 2 Medium Tomatoes (**Tamatar**) - seeded and rough chopped
- 4 cloves Fresh Garlic (**Leh-sun**) - crushed
- ½ inch piece Fresh Ginger (**Adrak**) - rough chopped
- ¼ tsp Red Chile Powder (**Lal Mirchi**)
- 6 Black Peppercorns (**Kali Mirch**)
- 4 Green Cardamom Pods (**Choti Elaichi**)
- 4 Whole Cloves (**Luang**)
- 2 Cinnamon Sticks 2 inches each (**Dalchini**)
- 2 Tbs Ghee
- Juice of 1 Lemon (**Nimbu**)

Biryani:

- 2 cups Basmati Rice (**Chawal**)
- 4 Large Onions (**Pyaz**) - halved and thin sliced
- 1 cup Green Peas (**Mutter**)
- 2 Fresh Green Chiles (**Hari Mirch**) - seeded and minced
- ½ Cup Sliced Almonds (**Badam**)
- ¼ Cup Golden Raisins (**Kishmish**)
- ¼ Cup Whole Milk (**Doodh**)
- 2 Bay Leaves (**Tej Patta**) -OR- 2 Fresh Curry Leaves (**Kaddi Patta**)
- 2 tsp **Garam Masala**
- ½ tsp Red Chile Powder (**Lal Mirchi**)
- ⅛ tsp Saffron Threads (**Kesar**)
- 4 Tbs Ghee
- 3 Cups Chicken Stock
- Kosher Salt (**Namak**) to taste

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Preparation:

Marinade:

- 1) Place a small dry skillet over medium heat and add peppercorns, cardamom pods, cloves, and cinnamon sticks - While continuously stirring, roast spices until they become fragrant (apx 2 minutes) - Remove from heat and allow to cool for 5-10 minutes - Transfer to a clean coffee grinder, spice mill, or mortar and pestle and grind into a coarse powder - Transfer to the work bowl of food processor or a blender
- 2) Add all of the remaining marinade ingredients and purée into a smooth paste
- 3) Place the prepped chicken in a large, nonreactive bowl, add cover with marinade - Toss to coat making sure everything is well coated - Cover and chill in the refrigerator for 4-8 hours (overnight for better results)

Biryani:

- 4) Rinse rice in a sieve under cold water until water runs clear - Place rice in a container and add enough clean water to cover by at least 2 inches - Set aside to soak for 25 minutes
- 5) Place saffron threads in milk and set aside for 20 minutes
- 6) Heat ghee in a large, heavy bottomed pan, wok, or large kadahi over medium-high heat - Once ghee is hot, add onions and salt to taste (be sparing - amount needed depends on saltiness of chicken stock used) - Sauté until translucent (apx 7-10 minutes)
- 7) Add green chiles, garam masala, and red chile powder - Thoroughly combine and continue to sauté for an additional 2 minutes
- 8) Increase heat to high - Remove chicken from marinade shaking off any excess (DO NOT discard remaining marinade) and add to the onions - Stir fry for 5 minutes - Reduce heat to medium-low and add left over marinade - Bring to a simmer - Cover and allow to simmer for 15 minutes or until almost all of the liquid is reduced (stir frequently to avoid sticking and scorching)
- 9) Using a slotted spoon, remove chicken/onions from the pan and set aside
- 10) Add chicken stock to pan to de-glaze (lightly scrape bottom of pan with spatula to get up all of the 'fond') - Bring to a simmer - Remove from heat, add bay/curry leaves and almonds - Set aside
- 11) Preheat oven to 350°F
- 12) Drain rice and transfer about half to a large baking dish or Dutch oven with a tight fitting lid
- 13) Stir in saffron/milk mixture - Place cooked chicken on top of rice - Cover chicken with remaining rice - Add stock mixture (DO NOT STIR)
- 14) Place in center of oven and allow to bake (undisturbed) for 1 hour or until rice is cooked through
- 15) Gently fold in green peas and raisins and let sit covered for 5 minutes
- 16) Transfer to a serving dish and serve hot along with chapatti, raita, chutney(s), and salad of choice