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Recipe of the day

Vegetable Sizzler

Sizzlers are a favorite with Indians, as they come with sizzler plates, with tikkis, rice, stir-fried vegetables, French fries, and tasty barbecue sauce.

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Duration: 1h 12m

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Chicken Biriyani

Duration: 1h 12m

Chef: Bharath

Non-veg

4.7

Ingredients

Chicken	1 KG
Rice	1 KG
Large red onions, sliced thin	3
Peanut oil for frying	200ml
Chilli powder	1 tsp
Ginger garlic paste	2 tsp
Ground turmeric	1/2 tsp
Lemon	1
Green chillies	3
Cinnamon sticks	2
Cumin seeds	1 tsp
Cloves	6
Coriander & Mint	Each 1 bunch
Salt for taste	

Directions

Step 1

Start by making the crispy onions by heating up the oil in a saucepan over a medium high heat and frying the sliced onions in batches until golden brown. Next, marinate your chicken by adding the chicken, 1/3 of the crispy onions, yoghurt, chilli powder, turmeric, garam masala, ginger, garlic, lemon juice, one cinnamon stick, 8 cardamom pods, 1 green chilli sliced thin, 1 tsp cumin seeds, 4 cloves, chopped mint and coriander and a tsp of salt in a large pot. Mix well and marinate for 4-24 hours.

Step 2

Step 3

Step 4

Comments

4.7 Shanmuga Pandian

This biryani recipe is amazing! The step-by-step explanation makes it so easy to follow, even for beginners. I loved how detailed you were about layering and dum cooking—it really helped bring out the authentic flavors.

5 Vivek Gandhiraj

I tried this recipe with chicken, and it turned out perfect! Thank you for sharing such a delicious and foolproof method. Can't wait to try this again with mutton next time!

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