

Green Cuisine Biryani Recipe Poster

green
CUISINE

AUTHENTIC FLAVOUR, PERFECT BIRYANI

with Green Cuisine Biryani Spice Mix

A perfectly balanced blend of aromatic spices to bring rich, traditional biryani flavours to your kitchen.



NATURAL INGREDIENTS

Made with handpicked spices.



RICH & AROMATIC

Perfectly balanced for authentic taste.





QUALITY YOU TRUST

Processed in the UK with care.



CHICKEN BIRYANI RECIPE

 SERVES: 4-5

 PREP TIME: 20 mins

 COOK TIME: 45 mins

YOU WILL NEED

- 500g Chicken (cut pieces)
- 2 cups Basmati Rice (soaked 30 mins)
- 2 Onions (sliced)
- 2 Tomatoes (chopped)
- 3 tbsp Yogurt
- 2-3 tbsp Oil or Ghee
- Fresh Coriander & Mint
- Salt to taste
- 1 pack Green Cuisine Biryani Spice Mix (35g)



CHEF'S TIP

For extra aroma, add a few saffron strands soaked in warm milk before layering.



COOKING STEPS

- 1 MARINATE THE CHICKEN**
In a bowl, mix chicken, yogurt, 2 tbsp of Biryani Spice Mix, and salt. Marinate for 30 minutes.
- 2 COOK THE RICE**
Boil water with a pinch of salt. Add soaked rice and cook until 70% done. Drain and set aside.
- 3 PREPARE THE MASALA**
Heat oil in a pot. Fry onions until golden brown. Add tomatoes and cook until soft. Add remaining Biryani Spice Mix and cook for 1-2 minutes.
- 4 LAYER THE BIRYANI**
Add marinated chicken to the pot and cook until 80% done. Layer rice on top. Garnish with fried onions, mint, and coriander. Drizzle a little ghee.
- 5 DUM COOK**
Cover and cook on low heat for 20 minutes. Serve hot with raita or salad.

Fine quality herbs and spices

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