

# Chicken Biryani



## Ingredients

- **Biryani Spice Mix. 1.5 tbsp.**
- **Chicken. ~500 grams. Can be boned or otherwise. With bones is the usual thing with Biryanies – specially the drumsticks. A biryani is not complete if the chicken does not have the drumstick parts.**
- **Basmati Rice. ~500 grams.**
- **Yogurt. ~400 grams / 2 cups.**
- Saffron. 1/2 tsp. (Optional)
- Ginger-Garlic Paste. 2 tbsp.
- Coriander Powder. 3 tsp. (Optional)
- Cumin Seeds. 2 tsp. (Optional)
- Cumin Powder. 1 tsp. (Optional)
- Cinnamon. 3 sticks. (Optional)
- Green Chilly. 3
- Onion. 4 Medium-sized.
- Turmeric. 1 tsp. (Optional)
- Salt. 4 tsp.
- Bay Leaves. 4. (Optional)
- Extra Virgin Olive Oil. 7 tbsp.



**Serves 4**

**Preparation Time: 10 mins**

**Cooking Time: 30 mins**

## Prep Work

- Slice onion into thin rings or the usual chopping into small pieces. I prefer slices.
- Cut green chilly into small pieces
- Defrost the chicken.
- Cut chicken into medium-sized pieces. Leave drumsticks as it is.

## Cooking

- **Heat 3 tbsp. oil.**
- **Add chopped / sliced onions**
- **Fry until onions are caramelized.**
- **Set aside.**
- **Put the chicken in a deep bowl. This same bowl can be used for the final cooking.**
- **Add Mint leaves. If unavailable as it happens with me many times, just forget about it!**
- **Add green chillies.**

- Add ginger-garlic paste.
- Add chopped coriander leaves / Add 1 tsp coriander powder.
- Add cumin Seeds.
- Add turmeric powder.
- Add salt. 2 tsp.
- Add cumin powder
- Add coriander powder. 2 tsp.
- Add bay leaves
- Add cinnamon.
- Add fried onions.
- Add Biryani Masala.
- Add oil. 3 tbsp.
- Add yogurt.
- Mix well.
- Set aside.
- Wash basmati rice.
- Soak the rice in water for 30 mins.
- Put rice in a bowl with water three times in volume of the rice.
- Add salt. 2 tsp.
- Add oil. 1 tbsp.
- Boil until rice starts to dance. ~ 5 mins.
- Check the rice by taking a few grains and crushing. It should crush but should not be soft/mashed. Rice needs to be half-cooked.
- If above it true, take of the rice from heat and drain out water.
- Put the big, deep bowl with chicken on medium-flame.
- Make sure the chicken is spread to cover the full area of the bowl.
- Add the drained rice on top and spread evenly on the chicken.
- Add saffron.
- Cook covered for 25 mins or less if you can already smell the burst of aroma!
- Dig through the rice to check if chicken is cooked without disturbing the rice layer too much.
- If cooked, close heat.
- Mix well.