

Chicken Biryani



Ingredients

300g basmati rice
25g butter
1 large onion finely sliced
1 bay leaf
3 cardamom pods small cinnamon stick
1 tsp turmeric
4 skinless chicken breasts, cut into large chunks
4 tbsp curry paste (we used Patak's balti paste)
85g raisins
850ml chicken stock
30g coriander, ½ chopped, ½ leaves picked and 2 tbsp toasted flaked almonds, to serve



Serves 4

Preparation Time: 10 mins

Cooking Time: 30 mins

Method

Soak 300g basmati rice in warm water, then wash in cold until the water runs clear. Heat 25g butter in a saucepan and cook 1 finely sliced large onion with 1 bay leaf, 3 cardamom pods and 1 small cinnamon stick for 10 mins. Sprinkle in 1 tsp turmeric, then add 4 chicken breasts, cut into large chunks, and 4 tbsp curry paste. Cook until aromatic. Stir the rice into the pan with 85g raisins, then pour over 850ml chicken stock. Place a tight-fitting lid on the pan and bring to a hard boil, then lower the heat to a minimum and cook the rice for another 5 mins. Turn off the heat and leave for 10 mins. Stir well, mixing through 15g chopped coriander. To serve, scatter over the leaves of the remaining 15g coriander and 2 tbsp toasted almonds.