

Chicken Biryani



Chicken Biryani is a popular Indian recipe made with aromatic basmati rice, spices and marinated chicken topped with fried onions, saffron and herbs. Biryani is traditionally served with raita to balance the heat of the spiced vegetable mixture.

Watch the cooking video for this recipe →

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Included in your kit



Ginger &
Garlic Mix



Chicken



Dry Masala



Yogurt



Tomato &
Onion Paste



Partially
Boiled Rice



Saffron



Fried Onions



Cilantro



Chili Paste
(Optional)

From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

Ingredients: Chicken, Rice, Yogurt, Yellow Onions, Tomato Puree, Tomato Paste, Canola Oil, Water, Garlic, Ginger, Rose Water, Cilantro, Mint, Red Onions, Turmeric, Garam Masala, Salt, Cumin, Coriander, Green Cardamom, Black Cardamom, Cloves, Cinnamon Sticks, Rose Petals, Sesame Seeds, Star Anise, Rose Petals, Nutmeg, Nigella Seeds, Fennel Seeds, Fenugreek Seeds, Dried Plums, Dried Dates, Bay Leaves, Saffron.

Allergens: Dairy

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Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

Optional: Add chili paste to desired spice level.

2



Add chicken from #2. Increase flame to medium heat and cook for 2-3 min. Add dry masala from #3 and mix until the chicken is evenly coated with the masala.

3



Add yogurt from #4 and stir evenly into the mixture (around 1 min). Add tomato & onion paste from #5 and gently stir for 2 min.

4



Add ¼ cup water and mix well. Cover the pan with a lid and cook for 2-3 min, letting the gravy boil and thicken.

5



Add par-boiled rice from #6 and spread evenly atop the veggie mixture. Top the rice with saffron from #7, fried onions from #8, and cilantro & mint mix from #9.

6



Cover the pan with a lid and let cook for 5-7 min. Then, uncover the pan, turn off heat, and let sit for an additional 2 min and serve.