

Chicken Biryani Recipe

Chicken biryani is a classic Indian dish that consists of spiced rice cooked with chicken, onions, and aromatic spices such as cardamom, cinnamon, and cloves. It is a one-pot meal that is perfect for a family dinner or a special occasion.

Ingredients:

- 2 cups basmati rice
- 1 lb boneless chicken thighs, cut into bite-size pieces
- 2 large onions, thinly sliced
- 3 garlic cloves, minced
- 1 tbsp grated ginger
- 2-3 green chilies, chopped (optional)
- 1/2 cup plain yogurt
- 2 tbsp ghee or vegetable oil
- 2 bay leaves
- 4 green cardamom pods
- 2 cinnamon sticks
- 6 whole cloves
- 1 tsp cumin seeds
- 1 tsp coriander seeds
- 1 tsp turmeric powder
- 1 tsp chili powder
- 1 tsp salt
- 1/2 cup chopped cilantro leaves
- 1/2 cup chopped mint leaves
- 2 cups water

Cooking Instructions:

- Rinse the rice several times until the water runs clear, then soak it in water for 30 minutes.
- In a large pot or Dutch oven, heat the ghee or oil over medium heat. Add the onions and sauté for 5-7 minutes, until soft and lightly browned.
- Add the garlic, ginger, green chilies, bay leaves, cardamom pods, cinnamon sticks, cloves, cumin seeds, coriander seeds, turmeric, chili powder, and salt. Sauté for 1-2 minutes until fragrant.
- Add the chicken and cook for 5-7 minutes, stirring occasionally, until the chicken is no longer pink.
- Add the yogurt, cilantro, and mint, and stir to combine.
- Drain the rice and add it to the pot, along with 2 cups of water. Stir well and bring to a boil.
- Reduce the heat to low and cover the pot with a tight-fitting lid. Cook for 15-20 minutes, until the rice is tender and the liquid is absorbed.
- Remove the pot from the heat and let it rest for 10 minutes.
- Fluff the rice with a fork and serve hot, garnished with additional cilantro and mint leaves, if desired.

Enjoy your tasty Chicken Biryani. 😊