

Devine Chicken Biriyani

Ingredients

Chicken Savory

3 lbs	Chicken Thighs (boneless), cut into 1-2 inch pieces
5 TBS	Oil or Ghee
2 TBS	Blanched Almonds
2 TBS	Sultanas
4	Small Potatoes, Halved
2	Onions white
5 Cloves	Garlic
1 tsp	Fresh Ginger chopped
½ tsp	Kashmiri Chili Powder
½ tsp	Black Pepper Ground
½ tsp	Tumeric Ground
1 tsp	Cumin Ground
1 tsp	Salt
2	Medium size tomatoes
2 TBS	Yogurt
2 TBS	Mint Leaves Chopped
½ tsp	Cardamom Ground
2 inch	Cinnamon stick

Biriyani Rice Ingredients

1 lbs	Basmati Rice
2 TBS	Oil or Ghee
1	Onion Chopped
1 pinch	Large Saffron
5 pods	Cardamon
3	Cloves whole
1 inch	Cinnamon Stick
½ tsp	Aromatic Ginger powder
2 TBS	Rose Water
1 ½ tsp	Salt
4 Cups	Chicken Stock

Garnish

2	Hard Boiled Eggs
3	Cooked Green Peas

Directions

Chicken Savory:

Heat ½ the oil or ghee over medium flame in frying pan

Fry separately Almonds & sultanas until golden brown and set aside

Fry Potatoes until brown and set aside.

Add remaining oil or Ghee

Fry onions, garlic and ginger until onion is soft & golden.

Add & stir for 5 minutes chili, pepper, tumeric, cumin, salt & tomato.

Add yogurt, mint, cardamom and cinnamon cover and cook over LOW HEAT until Tomatoes are pulp.

Add & Stir Chicken Pieces. Cover and cook over LOW HEAT until chicken is tender about 35-45 minutes.

There should be a tick gravy left if not cook uncovered to thicken gravy.

Biriyani Rice:

Heat oil or Ghee

Fry onions until golden

Add saffron, cardamom, cloves, cinnamon, aromatic ginger & rice.

Fry coating the Rice.

Add Rose water & salt to Chicken stock and pour mixture over Rice.

Bring to a Boil

Reduce heat. Cover and cook for 20 minutes. Then let cool down.

Assembly

In a oven proof pot add oil or melt ghee Layer in a 1/3 of the Biriyani, pack tight. Spread ½ chicken savory

Layer with another layer of Biriyani Cover and place in 200 F oven 20 minutes

Add garnishes on top & serve