

Chicken Biryani

Makes - 5 cups

Ingredients

- * 150 gms basmati rice
- * salt as required
- * 1 tablespoon garlic paste
- * 4 white onion, thinly sliced
- * 1 tablespoon milk
- * 1 teaspoon garam masala powder
- * 1 tablespoon ginger paste
- * 4 tomatoes, chopped
- * 2 tablespoon refined oil
- * 4 tablespoon minced mint leaves
- * 2 teaspoon coriander leaves
- * 2 tablespoon tomato puree
- * 8 green cardamom
- * 300 chicken thighs (boneless)
- * 2 pinches saffron
- * 4 sliced & slit green chilli
- * 2 teaspoon cumin seeds

For Marination:

- * 1 cup of hung curd/greek yogurt
- * 1 tsp chilli powder
- * ½ tsp turmeric powder
- * Salt to taste

Recipe

- Take a large bowl, put Greek yogurt, turmeric, chili powder along with salt as per your taste. Mix it well using a spoon and then, add the chicken thighs in the mixture and rub with this mixture. Keep aside for about 20-30 minutes for marination.
- Soak saffron in the milk to make saffron milk and keep aside.
- In a deep bottom pan, add cumin seeds keeping it on medium flame. Add cumin seeds and green cardamom in it and saute for about 2 minutes. Add the sliced onion and fry for 2-3 minutes. When the onion starts to get brown in color, add tomatoes and tomato puree and cook for another 5 minutes.
- Next, add the slit green chillies to the mixture along with ginger-garlic paste, frying the mixture yet again for a minute. Then, add coriander leaves and turn the flame to medium-low while stirring and cooking the masala. Add the marinated chicken and mix for a while so that the ingredients absorb the juices properly.
- Cover with a lid and let simmer for 10 minutes. Keep stirring during the entire process. Add little water, if you find the consistency too thick.
- Once done, turn off the flame, add half of the boiled rice in the pan, and keep the rest aside until required. Sprinkle milk soaked saffron along with garam masala, mint and coriander leaves. Put the remaining rice over this layer and garnish with the same mentioned four ingredients.
- Lastly, cover the lid, turn the flame to low medium and let the rice cook for about 5 minutes. Once done, put it off and let the biryani stay covered for about another 10 minutes. Serve hot, along with raita or any chutney of your choice.