

# Biryani 1

## INGREDIENTS:

1 kg Chicken or 2 pounds  
400 gms. Rice (basmati)  
1 cup Yoghurt  
2 nos. Onion (medium)  
1 tsp. Red Chilies (powdered)  
1 no. Garlic (whole)  
2 nos. Ginger (small)  
4 nos. Cloves  
5 nos. Cardamom  
2 nos. Bay leaves  
2 nos. Cinnamon (sticks)  
1 cup Vegetable Oil  
6 nos. Green Chilies (chopped)  
Coriander leaves for garnishing  
Saffron or orange red food color

## DIRECTIONS:

1. Slice the onions, (don't chop) and fry the onions to golden brown and keep aside. Grind the ginger, garlic and prepare a mixture of yoghurt, garlic, ginger, red chili powder, salt, green chilies and oil.
2. Marinate the chicken in the mixture prepared above for whole night or at least 3 hours.
3. Take a separate vessel and boil the rice along with cinnamon, cloves, bay leaves, cardamom and salt till the rice is halved cooked.
4. In a big pot spread one layer each of rice and marinated chicken.
5. On the top put the remaining fried onions and green chopped chilies and some oil.
6. Sprinkle the saffron powder or food color mixed with milk 2 or 3 places on top of rice.
7. Cover the pot tightly and put something heavy on it.
8. Initially cook on high flame for 5-6 min, later simmer and continue cooking for another 30 minutes..
9. Biryani is ready... serve hot with raiya yummmmm.....

Note: If you want you can cook the marinated chicken before adding to rice or you can use the marinated chicken directly to the rice and bake it.

Thanks and keep in touch  
Roma