

# Chicken biryani recipe

- Chicken biryani is an epitome of a one-pot meal. Cooking biryani is a bit of a process and some people feel intimidated by the thought of making it but it can be easy if you prep in advance. I marinated my meat, fried the onions and boiled the masoor the day before.

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**Add all the ingredients below in a bowl and leave to marinate overnight.**

## **Ingredients**

### **Step 1**

- 1 chicken
- +-2 tsp chilli powder of choice
- 1 tsp biryani masala
- 1 tsp chicken masala
- 1 tsp tandoori masala
- 2 tsp dhania jeera
- 1 tsp jeera powder
- 2 tsp Salt
- 1/2 tsp Tumeric
- 1/2 tsp garam masala
- 1 tsp ginger and garlic masala
- 1 tablespoon garlic
- 1 teaspoon ginger
- 1 tablespoon butter chicken masala amins
- 1 tablespoon green masala
- 2 tablespoon Tomato puree
- 2 Tomatoes liquidized
- 1 tablespoon tomato paste
- 1/4 cup lemon juice

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- Saffron mixed in water about 2 tablespoon water
- Fried onions( 2 onions thinly sliced add half to chicken and remainder when layering)
- Boiled masoor(leave half for layering)
- Liquidize to following and add to the chicken.

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- 1/4 cup Yoghurt
- 4 Green chillies
- Dhania

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## Step 2

- Boil 1.5 to 2 cups rice with salt till half cooked.

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## Step 3

- 3 potatoes cut and coloured with yellow food colouring. Fry in oil till soft.

## Step 4

- Boil 3 eggs.

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## Step 5

- Layering
- Spread rice at the bottom of the pot, add in your uncooked marinated chicken, place fried potatoes ,eggs and masoor. Top with rice, colour rice with yellow food colouring, onions and masoor. Drizzle oil or ghee. Add 1/4 cup water mixed in saffron.
- Cover with foil and bake on 180 degrees for +-1 hour.

- Serve with sour milk, salad and papad.