

BIRYANI IN A POT



SERVING SUGGESTIONS:

Enjoy with a salad or yogurt raita

IMAGE COURTESY OF GOUSTO

INGREDIENTS

½ kg chicken pieces (*boneless or w/ bone*)

1 cup yogurt

1 tbsp. ginger and garlic paste

4 cups water or diluted coconut milk

1 tbsp. lemon juice

2 tbsp ghee or oil

1 large onion (*thinly sliced*)

1 bay leaf

1 tbsp. Spicebox Organics **BIRYANI MASALA SPICEBLEND**

2 cups SpiceBox Organics Basmati Rice

1 inch cinnamon stick

2 - 4 cloves

¼ tsp. turmeric powder

1 green chilli (*slit*)

½ cup mint leaves *chopped*

2 tbsp fried onions *for garnish*

Rock or Sea Salt *to taste*

DIRECTIONS

1



Make gashes on chicken and add to a bowl

2



Marinate chicken with ¼ cup yogurt, ginger-garlic paste, Biryani Masala turmeric powder and salt. Set aside for one hour.

3



Wash and rinse Basmati rice 3 times, and soak for 30 mins. Drain and set aside.

4



Heat the ghee or oil in a large pot.

5

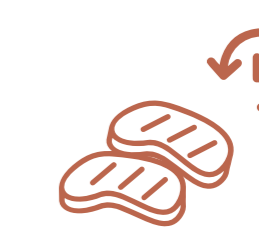


Add the bay leaf, cinnamon, cloves. Sauté for 1 min.



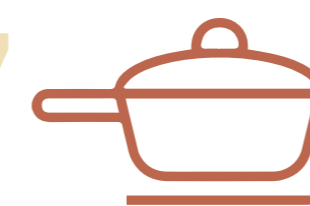
Add the sliced onions and stir until dark brown.

6



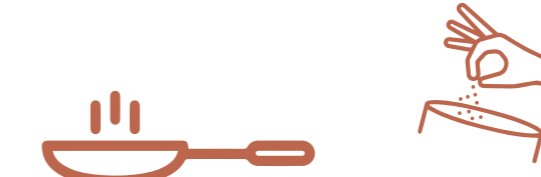
Add marinated chicken. Sauté on medium heat for 5 mins.

7



Cover and cook on low until chicken is tender & cooked.

8



Uncover and sauté for 1 more minute. Add the rest of yogurt, chopped mint, green chilli, and 1 - 2 teaspoons of SpiceBox Organics Biryani Masala.

9



Mix everything well, layer chicken evenly along the pan.



Add the rice and spread it in a layer over the chicken.



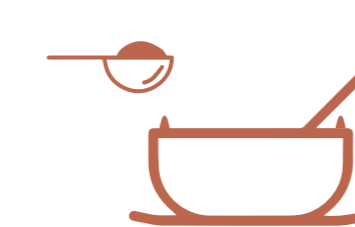
Check salt content and add ¼ teaspoon additional if / as required.

10



Pour in 3 cups of water or diluted coconut milk. Taste the water, add salt to taste.

11



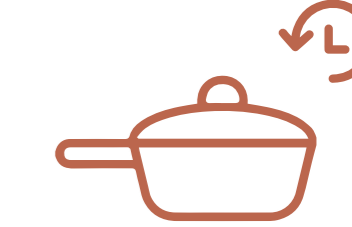
Gently pour remaining 1 cup of water / coconut milk around the sides of the pot so that the rice doesn't stick.

12



Level the rice & sprinkle fried onions over it.

13



Cover and cook on medium heat until rice is cooked and the water absorbed. ~ 15-20 mins.