

CHICKEN BIRYANI

RECIPE COURTESY: SPICE BAZAAR

UNIVERSITY OF
MARYLAND
EXTENSION



Ingredients:

- 2 lbs. Bone-In Chicken, cut to pieces
- 3 Cups Basmati Rice
- 3 Medium Potatoes, halved
- 1 Onion, diced
- 2 Tsp. Ginger-Garlic Paste
- 1 Tsp. Red Chili Powder
- 3 Tsp. Biryani Masala Powder
- 1 Cup Greek Yogurt
- 2 Tsp. Lemon Juice
- 4 Tsp. Mustard Oil
- 3 Tsp. Ghee
- 2 Tsp. Salt
- 1 Pinch Saffron, soaked in 3 Tsp. milk
- 1 Tsp. Kewra Water
- 1 Tsp. Rose Water
- ½ Cup Water

Instructions:

1. Marinate chicken with yogurt, ginger-garlic paste, onions, chili powder, 1 tsp. biryani masala powder, mustard, oil, and salt. Leave it sit for two hours.
2. Cook rice about 70% done, wash with cold water, drain and set aside.
3. Boil potatoes until tender.
4. Pressure cook marinated chicken and water until tender and keep the gravy.
5. In a heavy bottom pot - layer cooked chicken with gravy, potatoes, and rice.
6. Drizzle saffron milk, Kewra water, rose water, ghee, lemon juice, and biryani masala powder.
7. Cover the pot and cook on low heat for 30 to 40 minutes.
8. Serve with salad and yogurt.



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