

Chicken Biryani

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-cashew-baklava-recipe>

Ingredients:

- 4 skinless chicken thighs
- 1/2 cup yogurt
- 1 tablespoon ginger grated
- 1 teaspoon minced garlic
- 5 green chilies chopped
- 1/2 teaspoon turmeric powder
- 1 teaspoon red chilies Powder
- 1 teaspoon salt for marination
- 1 teaspoon mint leaves
- 2 tablespoons vegetable oil
- 1 teaspoon cumin seeds
- 2 tablespoons cashews
- 1/2 inch cinnamon stick
- 2 cloves
- 4 cardamom seeds
- 1 bay leaf
- 1 onion sliced
- 1 chopped tomatoes
- 1 cup basmati rice
- 3/4 teaspoon salt for cooking rice
- 2 tablespoons milk
- 5 saffron threads
- 1 tablespoon butter
- 6 coriander leaves chopped

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 190 milligrams

4. Fat: 46 grams
5. Fiber: 3 grams
6. Protein: 44 grams
7. SaturatedFat: 12 grams
8. Sodium: 1240 milligrams
9. Sugar: 7 grams

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