

# BBQ Chicken Tikka Biryani

Yield: 6 min  
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-tikka-biryani-recipe-indian>

## Ingredients:

- 1 kilogram chicken 16 pieces
- 1/4 cup yogurt
- 1/2 teaspoon salt or to taste
- 1 teaspoon red chili powder
- 4 cloves
- 1 nutmeg small
- 4 mace
- 1/2 teaspoon black cumin seeds
- 1 teaspoon coriander Whole dry
- 2 cinnamon sticks
- 1 teaspoon black pepper Whole
- 2 pods green cardamom
- 6 teaspoons white vinegar or lemon juice
- 1/4 teaspoon orange food coloring
- 1/2 cup oil
- 2 onions medium, chopped
- 2 teaspoons ginger garlic paste
- 4 tomatoes chopped
- 8 green chilies chopped
- 1 teaspoon coriander powder Dry
- 1 cup yogurt
- 500 grams rice
- 2 teaspoons tea Whole
- salt as required
- water as required
- 4 teaspoons tea Fresh, finely chopped
- 4 teaspoons mint leaves finely chopped
- 4 green chilies finely chopped