

Yakhni Pulao With Chicken

Yield: 5 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-yakhni-pulao-recipe-pakistani-in-urdu>

Ingredients:

- 2 cups basmati rice soaked in water for at least half an hour
- 500 grams chicken cut into pieces
- 1/2 onion medium, cut in two pieces
- 2 black cardamom Badi Elaichi
- 1/2 teaspoon black peppercorns
- 1/2 teaspoon clove Laung
- 2 inches cinnamon sticks Dalchini
- 1 bay leaf tej patta
- 1 pinch nutmeg powder
- 3 mace Javitri
- 6 garlic cloves
- 2 inches ginger
- 1 teaspoon coriander seeds Dhania
- 3 cups water
- salt as required
- 1 onion medium, thinly sliced
- 1 1/2 teaspoons ginger garlic paste
- 1/2 tomatoes chopped
- 1 teaspoon cumin seed Jeera
- 1/2 cup yogurt Curd, Dahi
- 1/2 teaspoon coriander powder Dhania
- 1/2 teaspoon red chili powder
- 1 teaspoon garam masala powder
- 2 cardamom Elaichi, Pods/Seeds
- 1 1/2 teaspoons fennel seeds ground, Saunf

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 68 grams

3. Cholesterol: 65 milligrams
 4. Fat: 5 grams
 5. Fiber: 3 grams
 6. Protein: 27 grams
 7. SaturatedFat: 1.5 grams
 8. Sodium: 260 milligrams
 9. Sugar: 3 grams
-

Thank you for visiting our website. Hope you enjoy Yakhni Pulao With Chicken above. You can see more 15 chicken yakhni pulao recipe pakistani in urdu Try these culinary delights! to get more great cooking ideas.