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Instant Pot Chicken Biryani | OnePot Chicken Biryani

Yield: 4 min Total Time: 65 min

Recipe from: https://www.recipeschoose.com/recipes/india-biryani-recipe

Ingredients:

- 1 teaspoon fennel seeds
- 1 inch cinnamon stick
- 4 cardamom
- 2 cloves
- 1 teaspoon pepper Whole
- 1 teaspoon cumin seeds
- 3 tablespoons oil or Ghee
- 1 teaspoon fennel seeds
- 1 bay leaf
- 1 inch cinnamon stick
- 2 cardamom
- 3 green chilli
- 8 cashew nuts
- 3 onion Big sliced
- 1/2 cup mint leaves Loosely packed
- 1/2 cup coriander leaves | Cilantro Loosely packed and finely chopped
- 1 1/2 tablespoons ginger garlic paste
- 2 tomato approximately 1 cup
- 1/2 kilogram chicken
- 1 tablespoon chilli powder
- 1 teaspoon Garam Masala
- 1/4 teaspoon turmeric powder
- salt to taste
- 1/4 cup curd | Yogurt
- 3 cups water
- 2 cups basmati rice Any long grained basmati Rice
- 1 tablespoon lemon juice

Nutrition:

Calories: 700 calories
Carbohydrate: 98 grams
Cholesterol: 85 milligrams

4. Fat: 18 grams5. Fiber: 8 grams6. Protein: 36 grams

7. SaturatedFat: 3.5 grams8. Sodium: 360 milligrams

9. Sugar: 7 grams

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