

Fried Chicken Biryani

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chicken-curry-powder-recipe>

Ingredients:

- 1 pound chicken thigh
- 1/2 teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1 teaspoon coriander powder
- 1/2 teaspoon chicken curry powder /Garam Masala
- 1/2 teaspoon black pepper Powder
- 1 teaspoon lemon juice
- salt as required
- oil To deep Fry
- 1 cup onion Thinly Sliced
- 2 tomato Chopped
- 1/2 teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1/2 teaspoon masala Biryani
- 1 teaspoon ginger garlic paste
- salt as required
- 1 teaspoon oil
- coriander leaves as required
- 1 1/2 cups basmati rice
- 1 bay leaf
- 2 cardamom
- 1/2 inch cinnamon stick
- 2 cloves
- 1 mace
- 1/2 teaspoon ghee /Clarified Butter 1 Tsp Extra for greasing
- salt as required
- 1 cup onions Thinly Sliced
- coriander leaves Chopped finely

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 95 milligrams
4. Fat: 25 grams
5. Fiber: 5 grams
6. Protein: 26 grams
7. SaturatedFat: 5 grams
8. Sodium: 690 milligrams
9. Sugar: 5 grams

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