

# Hyderabadi Chicken Biryani

Yield: 7 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/kitchens-of-india-hyderabad-biryani-recipe>

## Ingredients:

- 2 11/16 cups basmati rice
- 3 1/8 cups chopped onions
- 1 2/3 cups chopped tomatoes
- 1 1/3 cups chopped potatoes
- 1 5/16 cups yogurt
- 4 leaves Tejpatha, Bay Leaf
- 8 cloves
- 7 spice Sweet
- 5 green cardamom
- 4 cinnamon sticks
- 1 mace Javitri
- 14 pepper corn Kalimiri
- 1 tablespoon shahi jeera
- 1 tablespoon ginger garlic paste
- 1 tablespoon Biryani Masala Shaan
- 1/2 teaspoon red chili powder
- 1/2 tablespoon coriander seeds powder
- 1 cup mint leaves
- 1 cup coriander leaves
- 3 green chilies
- 1 teaspoon turmeric powder
- 4 tablespoons ghee Or Oil
- 2 saffron strands of, mixed with warm milk Or 1 tbsp Food Color
- salt as per taste
- 1 1/8 pounds chicken
- 4 tablespoons yogurt
- 2 tablespoons ginger garlic paste
- salt as per taste
- 1 1/3 cups basmati rice
- 2 green cardamom
- 4 clove
- 6 peppercorns
- 1 bay leaf
- 2 mace blades

- 1 cinnamon stick
- 4226 3/4 cups water or as required
- 1 cup onion fried, julienne
- chopped coriander leaves