## RecipesCh@ se

## Authentic Indian Food -Chicken Biryani

Yield: 4 min Total Time: 40 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/types-of-indian-food-recipe">https://www.recipeschoose.com/recipes/types-of-indian-food-recipe</a>

## **Ingredients:**

- 1 cup rice basmanti or aborio, washed
- 2 cups water
- 1 pinch saffron
- 1 teaspoon salt
- 2 chicken breasts cubed
- 3 tablespoons olive oil
- 1/2 cup white onion red and, sliced
- 1 serrano small, or banana pepper, chopped
- 1 small tomato chopped
- 1 tablespoon curry powder
- 1 tablespoon tumeric powder
- 1/2 tablespoon cinnamon
- 1 tablespoon cardamom pods
- 1 teaspoon fresh ginger minced
- 1/2 teaspoon chile peppers fresh, chopped
- 1 cup plain greek yogurt or 1 8oz container
- 1/2 cup golden raisins
- 1/4 cup cashews
- 1/2 cup fresh cilantro

## **Nutrition:**

Calories: 420 calories
Carbohydrate: 35 grams
Cholesterol: 70 milligrams

4. Fat: 20 grams5. Fiber: 3 grams6. Protein: 27 grams

7. SaturatedFat: 4.5 grams8. Sodium: 680 milligrams

9. Sugar: 12 grams

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