

Chicken Biryani Restaurant Style

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/south-indian-chicken-biryani-rice-recipe>

Ingredients:

- 1 1/2 cups basmati rice
- 1 1/4 cups water
- 1 cup chicken stock
- 3 green cardamom pods
- 5 cloves
- 2 inches cinnamon bark also known as cassia
- 1 teaspoon kosher salt
- 1 teaspoon Garam Masala
- 1/2 teaspoon turmeric
- 1/2 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon methi kasoor, also known as dried fenugreek leaves
- 1 teaspoon chili powder kasmiri
- 1/2 teaspoon amchoor powder dried mango powder
- 1/2 teaspoon salt
- 5 tablespoons vegetable neutral oil, or canola
- 1 cup shallots thinly sliced
- 1/2 teaspoon cumin seed
- 1 tablespoon garlic ginger paste
- Biryani spice mix
- 1 tablespoon tomato paste diluted with 4 tbsp water
- 1 pound chicken thighs – boneless, skinless and cut into three or four pieces per thigh
- chicken biryani
- rice the seasoned
- cooked chicken along with all the tasty sauce.
- 1 tablespoon shallot fried, plus more to garnish
- 3 saffron strands, in a couple tablespoons of warm water
- cilantro optional
- fried shallots optional

Nutrition:

1. Calories: 1110 calories
2. Carbohydrate: 81 grams
3. Cholesterol: 370 milligrams
4. Fat: 35 grams
5. Fiber: 5 grams
6. Protein: 113 grams
7. SaturatedFat: 10 grams
8. Sodium: 1440 milligrams
9. Sugar: 2 grams

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