

# One Pot Chicken Biryani

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/one-pot-chicken-recipe-indian>

## Ingredients:

- 500 grams boneless skinless chicken thighs quartered
- 200 milliliters coconut milk
- 1 teaspoon coriander powder
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 tablespoon garlic grated
- 1 tablespoon ginger grated
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 cups basmati rice
- 3 tablespoons ghee
- 1/2 cup shallots chopped
- 1 tablespoon ginger grated
- 1 tablespoon garlic grated
- 1/2 teaspoon powdered turmeric
- 1 1/2 teaspoons coriander powder
- 2 teaspoons cumin seed
- 1 teaspoon mustard seeds
- 3 cardamom pods lightly crushed
- 2 bay leaves
- 1/4 teaspoon salt
- 2 cinnamon sticks
- 1 1/2 cups chicken stock
- pinch saffron
- 1/4 cup cilantro chopped
- 1/4 cup cashew nuts roasted

## Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 96 grams
3. Cholesterol: 85 milligrams
4. Fat: 33 grams
5. Fiber: 5 grams
6. Protein: 41 grams
7. SaturatedFat: 13 grams
8. Sodium: 740 milligrams
9. Sugar: 4 grams

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