

Pakistani biryani, Pakistani chicken biryani

Yield: 4 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-pakistani-recipe>

Ingredients:

- 750 grams chicken cleaned and washed well
- 3/4 cup oil
- 2 large onions finely and thinly sliced, use 4 onions for medium size
- 1 1/2 teaspoons ginger garlic paste
- 3 cloves /loun
- 3 cardamoms /elaichi
- 1 cinnamon stick large
- 1/2 teaspoon zeera shahi
- 1 bay leaf /tej patta
- 1 star anise totally optional and can be skipped
- salt as per taste
- 2 teaspoons red chili powder
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon garam masala powder
- 1/4 teaspoon cumin powder
- 1/4 teaspoon coriander seeds powder
- 1/4 teaspoon corn powder black pepper
- 3/4 cup yogurt /curd
- 2 chopped tomatoes
- 2 tablespoons coriander leaves chopped
- 5 green chilies
- 4 dried plums aloo bukhara/, optional ingredient
- 2 potatoes peeled and cut into 4 halves
- 750 grams basmati rice soaked for 30 minutes
- water for boiling the rice
- salt to taste
- 1 cinnamon stick / dalchini
- 2 cloves / loun
- 2 cardamoms / elaichi
- 1/2 teaspoon zeera shahi, / caraway seeds
- 1 tablespoon oil

- 1 tablespoon lemon extract
- food color a pinch of yellow and orange, mixed in water
- 1 tablespoon ghee /oil
- 4 mint leaves
- fried onions

Nutrition:

1. Calories: 1520 calories
2. Carbohydrate: 190 grams
3. Cholesterol: 125 milligrams
4. Fat: 58 grams
5. Fiber: 10 grams
6. Protein: 57 grams
7. SaturatedFat: 6 grams
8. Sodium: 590 milligrams
9. Sugar: 10 grams

Thank you for visiting our website. Hope you enjoy Pakistani biryani, Pakistani chicken biryani above. You can see more 19 traditional pakistani recipe Try these culinary delights! to get more great cooking ideas.