

Chicken Biryani (Kachche Murgh Ki Biryani)

Yield: 7 min
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/pappadam-recipe-indian>

Ingredients:

- 1 3/4 pounds chicken thighs boneless and skinless, cut into large pieces
- saffron a pinch
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- 1 teaspoon ground turmeric
- 1 teaspoon ground coriander
- 1 teaspoon sea salt
- 1 1/2 teaspoons chilli powder
- 2 teaspoons Garam Masala
- mint a large bunch, chopped
- 3 green chillies halved
- 3 1/8 inches cinnamon stick
- 1 tablespoon ghee
- 1 tablespoon milk
- 6 1/2 tablespoons greek yogurt
- ginger a thumb-sized piece, shredded
- 1 green chilli cut in half
- 1 stick canela
- mint a small bunch, chopped
- 2 bay leaves
- 2 teaspoons sea salt
- 2 1/8 cups basmati rice long-grain, washed and drained
- saffron a pinch, soaked in 100ml milk
- 1 tablespoon rose water
- cardamom powder a pinch
- 2 onions thinly sliced and fried in 1 tbsp of oil until very soft
- mint yogurt, to serve
- poppadum mini, to serve

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 100 milligrams
4. Fat: 20 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 5 grams
8. Sodium: 1140 milligrams
9. Sugar: 8 grams

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