

Instant Pot Chicken Biryani

Yield: 5 min
Total Time: 40 min

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

Ingredients:

- 500 grams chicken on the bone
- 1 1/2 cups basmati rice
- 1 cup water
- 2 cups onions Sliced, about 350 gms
- 2 tablespoons ghee
- 1 teaspoon salt increase to 1.5 if you like it more salty.
- 1 tablespoon ginger paste
- 1 tablespoon garlic paste
- 1 green chilli chopped omit this to make it less spicy
- 1/2 cup greek yogurt 130 gms or any thick yogurt
- 2 lime juice about 2 tbsp of juice.
- 1/4 cup coriander leaves Packed
- 1/4 cup mint leaves Packed
- 1 teaspoon red chili powder or paprika or omit to make it less spicy
- 1 tablespoon coriander powder
- 1 teaspoon turmeric
- 1 teaspoon salt
- 4 green cardamom
- 2 inches cinnamon stick
- 2 bay leaves
- 4 peppercorn
- 4 cloves
- 1 teaspoon Biryani Masala or Garam Masala
- 1 star anise
- 1 mace Javitri
- 1 pinch saffron
- 1 tablespoon milk

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 70 milligrams
4. Fat: 9 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1080 milligrams
9. Sugar: 5 grams

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