

Slow Cooker Chicken Biryani

Yield: 3 min

Total Time: 210 min

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

Ingredients:

- 1 cup rice rinsed under cold running water until water runs clear.
- 1 teaspoon salt
- 2 tablespoons milk
- 1/2 teaspoon saffron
- 1 red onion large, divided
- 2 teaspoons oil divided
- 1 tomato
- 2 teaspoons chili paste green
- salt to taste
- 1 teaspoon turmeric powder
- 1 1/2 tablespoons garlic paste
- 1 1/2 teaspoons ginger paste
- 1 1/2 tablespoons Garam Masala
- 1 tablespoon yogurt
- 1 tablespoon ground coriander
- 1 teaspoon red chili powder
- 1 pinch black pepper powder
- 4 chicken drumsticks skin removed or left if You like it that way

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 140 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 34 grams
7. SaturatedFat: 6 grams
8. Sodium: 1220 milligrams

9. Sugar: 4 grams

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