

Biryani

Indian · Main Course · Hard · 105 min total · Serves 8

Fragrant layered rice dish with spiced meat, caramelized onions, saffron, and aromatic spices — fit for royalty.

Ingredients

- 2 cups basmati rice (soaked 30 min)
- 2 lb chicken thighs (bone-in)
- 3 large onions (thinly sliced)
- 0.5 cup yogurt
- 0.5 tsp saffron (steeped in 3 tbsp milk)
- 1 tbsp garam masala
- 1 cinnamon stick
- 4 cardamom pods
- 4 cloves
- 2 bay leaves
- 4 cloves garlic (minced)
- 1 tbsp ginger (grated)
- 4 tbsp ghee
- 0.25 cup mint leaves
- 0.25 cup cilantro

Method

1. Fry sliced onions in ghee until deep golden brown and crispy. Remove half for garnish.
2. Add whole spices (cinnamon, cardamom, cloves), let sizzle. Add chicken, garlic, ginger, garam masala. Cook 10 min.
3. Add yogurt, cook 5 min. Add mint and cilantro.
4. Parboil rice until 70% done. Drain.
5. Layer rice over chicken. Drizzle saffron milk. Top with reserved crispy onions. Cover tightly. Cook on very low heat 30 min. Do not open lid.
6. Gently fluff and mix before serving.

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