

BIRYANI RECIPE

One of the most royal delicacies that you can enjoy on any occasion or festival, Chicken Biryani is the essence of a one-pot meal.

Serves 5

Ingredients:

- 1 cup boiled Atlas basmati rice
 - 1/2 teaspoon mint leaves
 - salt as required
 - 2 tablespoon refined oil
 - Atlas Whole Biryani Mix
 - Atlas Breyani Masala
 - 1 tablespoon garlic paste (Available In-Store)
 - 1 cup Greek Yoghurt
 - 2 tablespoon coriander leaves (Available In-Store)
 - water as required
 - 1 tablespoon Atlas Ghee
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- 600gr chicken
 - 1 tablespoon Atlas Garam masala
 - 1 teaspoon saffron (Available In-Store)
 - 4 green chillies (Available In-Store)
 - 1 tablespoon ginger paste (Available In-Store)
 - 1/2 tablespoon ginger (Available In-Store)
 - 2 drops kewra
 - 1 tablespoon rose water (Available In-Store)

Method:

STEP 1: Soak saffron in water to prepare saffron water (One tsp saffron can be soaked in 1/4 cup water). Mix kewra drops in water - mix well. Set them aside. Chop the onion and coriander leaves and keep them aside.

STEP 2: Meanwhile, heat refined oil in a deep bottomed pan. Once the oil is hot enough, add ATLAS WHOLE BIRYANI MIX and sauté for about a minute. Then, add chopped onion to it and sauté until pink. Add chicken into the mix with slit green chillies, salt to taste, ginger & garlic paste, ATLAS BIRYANI MASALA and green chilli paste. Mix well all the spices and cook for 2-3 minutes. Then, add yoghurt into it and give a mix. (Make sure the chicken is washed properly and patted dry before adding it to the dish).

STEP 3: Cook biryani on low heat for 5-6 minutes, turn the flame to medium again and add garam masala along with ginger julienned, coriander and mint leaves. Add kewra water, rose water and saffron water in it. Cook till the chicken is tender. Then add 1 cup cooked rice and spread evenly. Add saffron water and pour ghee over it. You can now cook the dish without the lid or cover it with a lid to give a dum-effect due to the steam formation.

Cook for 15-20 minutes with a closed lid and garnish with 1 tbsp fried onions and coriander leaves. Serve hot chicken biryani with raita of your choice.

NOTE: If mutton is used, add 1 more teaspoon of ginger & garlic as well as ½ cup more yoghurt. Your pot should be allowed to steam half an hour longer.