

CHICKEN biryani



This is one spicy, exotic dish that is guaranteed to make even grown men weep from sheer delight.

Ingredients

[For the biryani](#)

3 cups of basmati rice

2 chicken breast

3 finely chopped bell pepper (red & yellow)

2 grated tomatoes

1 chopped onion

Fresh ginger

Fresh garlic

½ teaspoon of Turmeric powder

1 heaped teaspoon of Garam masala

1 heaped teaspoon of Cardamom spice

1 heaped teaspoon of Ground cumin

1 heaped teaspoon of Ground coriander

1 heaped teaspoon of Black pepper



For the marinade:

Two tablespoons of apple cider vinegar

Two tablespoons of dark mushroom soy sauce

6 cloves of crushed garlic

Fresh (or dried) rosemary

Roughly chopped coriander

Method

Put your chicken in a bowl, then add your crushed garlic, rosemary leaves and roughly chopped coriander. Then, add your two table spoons of soy sauce and apple cider vinegar and mix. Cover with cling film and allow it to marinate for 4 hours or more, but preferably overnight.

After you are done marinating, cut your chicken into small pieces. I prefer to cut mine into strips. Then, put some oil in your pan and fry the chicken. After they are done set them aside.

In a sufuria, put your vegetable oil, add your red onions, half of the red and yellow peppers. Let them sauté until they are soft.

Then add your grated tomatoes and let them stay on the heat for about 5 minutes. Thereafter, add your boiled rice and the rest of the peppers then mix everything.

After everything is mixed, add all your spices and mix once again until the entire dish is evenly colored.

Add your stir fried chicken, and let it stay on medium heat for about 5 minutes then serve.

Garnish with coriander, cashew nuts, raisins or mint.



Serve with gravy, coleslaw or just on its own.
