



Chicken in any form is bomb AF, but as chicken biryani, it is BEYOND delicious!!!!



## Ingredients

### For the marination:

5 drumsticks	1/2 teaspoon of dried thyme
1 cup of mala	1/2 teaspoon of cardamom
1 tablespoon of minced ginger	1/2 teaspoon of cinnamon
1 tablespoon of minced garlic	1 teaspoon of black pepper
a sprig of fresh rosemary	1/2 teaspoon of chili paste
1 teaspoon of turmeric	1/2 a cup of grated raw pawpaw
	3 tablespoons of balsamic vinegar

### For stewing

1 small white onion	3 bay leaves
3 tomatoes, diced	1 Cup of mala
2 tablespoons of tomato paste	

### For the rice

1 cup of rice	1/2 a teaspoon of cumin seeds
3 cloves seeds	1/2 a teaspoon of turmeric
5 cardamoms seeds	

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## Method

Start with the chicken marination: Add all the ingredients to the chicken, which is in a bowl, and mix it all up and let it marinate.

In a pan, add the onions and cook until softened. Then add the tomatoes, tomato paste, bay leaves and a bit of water and stock and let it simmer until thick.

Add the chicken and mix it in, then add a cup of mala, and optional-some fried onions too, mix and let it simmer for 20-25 minutes. Once done, garnish with some dania.

For the rice, add the seeds to the water then bring it to a boil. Once done, add the turmeric to half of the right, mix it in, then toss it all together later.

Once both the rice and the chicken is done, plate the biryani.



SERVE WITH: on it's own or with a mango salsa

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-biryani-2/>

Video: <https://youtu.be/ye5fW5RqWnY>