

Masalay dar Chicken Biryani

Ingredients:

- 1/2 kg chicken
- 2 cup rice
- 3 tbsp dahi
- 1i tsp red chilli pdr.
- 1/2 tsp haldi
- 1 tsp dhania pdr
- 1/2 tsp black pepper pdr.
- 1 tsp garam masala pdr.
- 3-4 med. onion
- .2-3 tomatoes
- 1 tbsp ginger ,garlic paste
- 1/2 tsp zeera
- cinnamon stick 1
- .6-7 whole black pepper
- 1-2 black cardamom
- 3-4 cloves
- 2-3 aloo bukhara
- 1/2 cup ,corriander
mint,green chilli
- 2 drops of kewra
- 1 pinch zafran
- salt according to taste

Instructions:

- 1.wash & soak rice for few hours
- 2.heat the pot,fry finely chopped onion till golden brown
- 3.add ginger ,garlic paste & zeera
- 4.add chickenand fry it constantly for 5 min.
- 5.add dhania ,haldi, salt,black pepper&red chilli pdr
- 6.add dahi and fry for 5 min.
- 7.now add tomatoes
- 8.add enough water till chicken is cooked & tender
- 9.now boil the rice with cinnamon stick,cloves,whole black pepper &black zeera
- 10.when chicken is cooked,add aloo bukhara ,mint, corriander,green chilli &garam masala
- 11.stir the chicken for 5- 7 mins.
- 12.finally add kewra
- 13.soak the zafran in 2 tbsp of milk
- 14.now take a pot , place 1layer of rice than 1 layer of chicken
- 15.repeat till done
- 16.finally add zafran and fried onion
- 17.cover the vessel & cook 10 -15 on low flame