



## Beech Ovens Recipe Library

### Chicken Biryani

Name of dish:	Chicken Biryani	
Cooking method:	Saute ´	Preparation Time: 17 mins
Number of portions:	4	Cooking Time: 25 mins



#### Ingredients

#### Method

Item	Amount	
Long-Grain Rice	1 ½ Cups	Cook the rice in salted water for 8 minutes, then drain and set aside.
Olive Oil	2 Tbsp	Heat the oil in a large frypan over medium heat, add the onion and cook for 1-2 minutes or until softened. Add the garlic, ginger and chicken, and cook, stirring, for 3 minutes. Add the spices, curry leaves, yoghurt, sugar and sultanas, stir for 1 minute, then reduce heat to very low.
Onion, Finely Sliced	1	Place the rice on top of the sauce. Cover the top of the pan with a folded tea towel, then place the lid on top of the tea towel.
Garlic Cloves, Crushed	2	Cook for 10 minutes. Remove from the heat and allow to sit for 10 minutes. Remove lid, add nuts and half the coriander and stir well to combine.
Grated Fresh Ginger	2 Tbsp	Garnish with the remaining coriander, and offer chutney and sliced tomatoes and onions with the dish.
Chicken Breasts, Cut Into 2cm Dice	4	
Ground Chilli	½ Tsp	
Ground Cumin	1 Tsp	
Cinnamon Sticks	2	
Ground Turmeric	½ Tsp	
Ground Coriander	1 Tsp	
Thick Plain Yoghurt	150ml	
White Sugar	1 Tsp	
Sultanas	3 Tbsp	
Slivered Almonds, Toasted	3 Tbsp	
Roughly Chopped Coriander Leaves	1/3 Cup	