

# CHICKEN BIRYANI

## *with Shakilla Naveed*

### Ingredients:

- A kilo of chicken meat (Coles)
- 2 normal sized onions (Coles)
- 3 Tomatoes (Coles)
- 1 Kilo of Sella Rice (Farm Fresh shop)
- Half cup of Oil (Coles)
- 1 tablespoon of Garlic and ginger (Coles)
- 2 Tablespoon of Biryani Masala (Farm Fresh or any Indian shop)
- Salt and pepper (Coles)
- Food Colour (Farm Fresh)



### Method:

1. Put the rice in a pot filled with water for an hour
2. Add the oil and fry the chopped onions in a separate pot.
3. Add the chicken meat and let it fry along with the half-fried onions.
4. Add the garlic and ginger and let them fry once the chicken becomes half-brown coloured.
5. Add the sliced tomatoes on top and let them fry together for approximately 4-5 minutes. You will notice the oil getting separated.
6. Add Biryani Masala along with salt and pepper as needed. Don't forget to stir everything after adding something in.
7. At last add about 4 cups of boiled water in the pot.
8. Once you drain the rice water in the different pot and it is completely dried, pour the rice in the pot and mix everything well.
9. Keep the lid closed and let it cook until 3 quarter of it is dried but don't forget to check and stir it after every few minutes.
10. Add about quarter of tablespoon of food color on the top of everything and finally close the lid.
11. Let everything cook for 15-20 minutes under low heat as it cooks under steam. Open the lid and mix everything well.

Biryani is well enjoyed along with its special yogurt sauce.

I chose this recipe because it is one of the most popular dish in our community and is almost loved by everyone in the house. It is also very healthy and delicious.