

Double Click on Video to go Full Screen

[Source](#)

Author : Vahchef

Main Ingredient : Chicken

Servings : 2 persons

Published date : December 21, 2016

### Ingredients used in Hyderabad Chicken Biryani

- Pepper corns - 6 piece.
- Lime juice - 1 tablespoons.
- Cumin and coriander pdr - 1/2 teaspoons.
- Cloves and green cardamoms each - 2 numbers.
- Green chilli - 2 numbers.
- Onion fried - 2 large.
- Oil or (ghee) - 2 tablespoons.
- Medium sized onions sliced - 4 numbers.
- Salt - to taste.
- Black cardamom - 2 numbers.
- Chopped coriander leaves - 2 tablespoons.
- Each of chopped ginger and garlic - 2 tablespoons.
- Cinnamon - 2 stricks.
- Flavored rice(basmati) - 2 cup.
- Javeri mace - 1 tablespoons.
- Chicken medium pieces - 800 grams.
- Yoghurt - 2 cup.
- Turmeric - to taste.
- Saffron color - 1/2 teaspoons.

### Method:

In a bowl take chicken, ginger garlic paste, mint, curd, green chillies, coriander leaves, pepper corns

In a bowl add water, salt and bring to boil to cook rice, once the rice is half cooked drain the water.

## Hyderabadi Bhiryani

Written by Vah Re Vah

---

Now in a biryani bowl add marinated chicken spread at the bottom and then add half cooked rice, m