

Ingredients

Quantity:	Measure:	Ingredients:	Description:
5	Tablespoon	Ghee	or cooking oil
2	Whole	Cloves (spice)	Garam Masala i
1	Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Garam Masala)	Garam Masala
1	Nos	Cardamoms	crushed - Garan
2	Medium	Cinnamon	sticks - Garam M
1	Teaspoon	Saunf - Fennel Seeds	or garam masala
2	Large	Onions	sliced - Garam M
1/4	Teacup	Mint Leaves (Pudina)	chopped - Garan
3	Tablespoon	Ginger Garlic Paste	Garam Masala i
2	Large	Tomatoes	sliced to be add
3	Medium	Chillies Green	cut in a slat to b
1/2	Teaspoon	Turmeric Powder	Add to Garam M
2, 1/2	Teaspoon	Chilly Powder, Red	Add to Garam M
1/2	Teaspoon	Coriander Powder	Add to Garam M
1/2	Teaspoon	Jeera Powder	Add to Garam M
	Little	Salt	to taste Add to C
500	Grammes	Chicken	Add to Garam M
3	Teacup	Rice, Basmati	Rice preparation
1	Teaspoon	Kesar/Saffron	Rice preparation
5	Nos	Raisins	Rice preparation

8	Nos	Cashew Nuts	Rice preparation
1	Tablespoon	Coriander Leaves (Kothmeeth)	chopped - For g
1	Tablespoon	Mint Leaves (Pudina)	chopped - For g

Method

In a large pan, heat oil and add the garam masala items and onions.

Saute the onions for a while.

Then, add the mint leaves, ginger garlic paste and saute for a few minutes.

Then, add the tomatoes, green chillies, turmeric powder, chilli powder, coriander powder, cumin seed powder and salt.

Fry this mixture for a while maybe adding a little bit of water.

Then, add the chicken pieces and saute for 10-15 min.

Pour some water, close with a lid and allow the chicken to cook. This should be in a sort of a gravy consistency (the oil would have come out on top).

Separately cook the basmati rice (for 3 cups rice, add 4-4 1/2 cups water) ensuring that the rice is not sticky (Make sure not to overcook the rice).

Soak the pinch of saffron in a little water.

Roast cashews and raisins separately and keep aside.

In a large dish, put in a layer of rice. Sprinkle a little saffron water.

Add some chicken masala to this and mix.

Then again add another layer of rice, saffron water, and chicken masala.

Continue this until all of the rice and masala is exhausted.

Mix well but ensure that you don't smash the rice too much with the mixing. (Note: The biryani would have a mix of colors - orange (from the food coloring), partially plain white (from the rice), orangish brown (from the masala)).

Toss in the cashews, and raisins, mint and coriander leaves and serve hot.

Serve with onion raita or cucumber raita or plain sliced onions.