

Papa's Recipes

Chicken Biryani

Visit papasdhaba.co.uk for more recipes



What you need:

- 4 tbsp Biryani Curry Kit
- 6 Chicken Legs (on the bone)
- 2 cups of Basmati Rice (~400g)
- 3 Medium Onions
- 6-8 Strands of Saffron
- 3 tbsp Milk
- 5 tbsp Plain Yoghurt
- 1 tsp Red Chilli Powder
- 1 tsp Turmeric Powder
- 2 tbsp Garlic Paste
- 1 tbsp Ginger Paste
- 2 Green Chillies (finely chopped)
- 2 tbsp Butter or Ghee
- Vegetable Oil
- Salt to taste

Instructions:

1. In a bowl, mix 3 tbsp plain yoghurt, 1 tbsp garlic paste, ½ tbsp ginger paste, half of your finely chopped green chilli, ½ tsp salt, and 1 tbsp Biryani Curry Kit. Once mixed, add the chicken legs ensuring they are well coated in the mixture. Cover and allow to sit for at least 1 hour.
2. Wash your rice in cold water, then in a pan add the rice and 4 cups of water and leave to soak for 30 min.
3. While your chicken is marinating, add some oil to a deep frying pan and heat. Finely slice the onions and add to the pan once hot, cook until they begin to turn golden brown colour, then remove the onions from the pan, place on a plate and leave aside for later.
4. In a saucepan boil 5 cups of water with a pinch of salt and 1 tbsp oil. Once the water reaches boiling, add your rice and cook until it's semi-cooked. (Roughly about 15-20 min. **Tip:** *press a grain of rice, it should feel a little hard.*) Now drain the rice and leave it aside.
5. In a pan, heat 2 tbsp oil. Once hot, add your marinated chicken legs. Add 3 tbsp Biryani Curry Kit, 1 tsp red chilli powder, 1 tsp turmeric powder, 1½ tsp salt, the remaining green chilli, and 2 tbsp plain yoghurt. Stir and cover with a lid. Let the chicken cook for 20 min. If the mixture is too thick, add a little bit of water or another tablespoon of yoghurt.
6. Whilst that cooks, make a saffron milk by heating 3 tbsp of milk in the microwave then add the saffron strands and stir well, now set this aside.
7. After letting the chicken cook for 20 min, add your semi-cooked rice on top of the chicken, and spread the fried onion slices evenly on top of the rice. Evenly spread the butter or ghee on top and pour the saffron milk on top. Now cover the lid and let it cook for a further 10 min. Remove from the heat and allow it to rest for 10 min before serving.
8. Now serve with raita, popadoms and Papa's Dhaba Mango Chutney.

Tip: cover the lid of your pan in aluminium foil before covering your pan. This will ensure all of the steam stays inside while the biryani is cooking and gives a more flavour and aroma to your dish.

