Swadish
BY AJAY KUMAR

Recipe Card

SERVINGS	TIME	DIFFICULTY
3-4	50 min	Medium

Biriyani Masala

INGREDIENTS

Chicken Biryani

- 500g chicken
- 2 cups basmati rice (soaked 30 mins)
- 2 tbsp ghee (rice)
- 3 tbsp oil, 2 tbsp ghee
- 2 onions, thinly sliced
- 2 tbsp ginger paste
- 2 tbsp garlic paste
- 2 green chilies, slit
- 1 cup whisked yogurt
- 2 tomatoes, chopped
- 4 tbsp Biryani Masala
- 1 tsp turmeric powder
- 2 tsp Kashmiri chili powder
- Fresh coriander & mint
- Warm water as needed
- Salt to taste

DIRECTIONS

- Parboil soaked rice with salt and ghee, drain at 70% cooked.
- Sauté onions in oil & ghee until golden.
- Add ginger-garlic paste & green chilies; cook 2–3 min.
- Stir in turmeric and chilli powder; cook 2 min.
- Stir in Biryani Masala, cook for 1 minute.
- Add tomatoes, cook till oil separates.
- Gradually add yogurt, mix well & cook for 2 minutes.
- Add chicken; cook 8–10 min until partially done.
- Layer rice over chicken, top with herbs & ghee.
- Cover and cook on low (dum) 20–25 min. Rest 10 min before serving.

EXAMPLE RECIPE

Chicken Biryani is a fragrant, layered rice dish where tender, spiced chicken is cooked with basmati rice, caramelized onions, fresh herbs, and warm whole spices. Known for its rich aroma and balanced heat, it combines slow cooking and steam (dum) to allow the flavours to blend beautifully.

Loved across the Indian subcontinent, Chicken Biryani is both a celebratory centerpiece and a comforting family meal — offering fluffy grains of rice, succulent chicken, and deep, aromatic spice in every bite.

CHEF'S TIP

You can substitute the chicken with par boiled lamb if preferred.
Adjust the spice level according to your taste.

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