

biryani

Makes 4 servings

RECIPE FROM: Krishnakumar C, SAS India, via [CK's Cookbook](#)

INACTIVE PREP TIME: 30-45 minutes

COOK TIME: 30-45 minutes

1 cup seeraga samba or basmati rice
1½ cups hot water
1 lb chicken, cut into small pieces or slices
1 Tbsp curd (or plain yogurt)
pinch of turmeric
salt, to taste
6-8 dried red Kashmiri chilies
2 onions
2 tomatoes
3 Tbsp oil or ghee
1 tsp curd (or plain yogurt)
spices: 5 cloves, 1-inch cinnamon stick, 4 cardamom,
1 biryani or bay leaf
1 tsp ginger-garlic paste
juice of ½ a lime
handful of mint and coriander
salt, to taste

OTHER VARIATIONS OF BIRYANI

[Bhai Veetu](#), [Mutton](#), [Kozhikode Mutton](#)

NOTE ABOUT THE RECIPE FROM KRISHNAKUMAR

The origin of the word and the dish Biryani is a bit hazy, but whatever the origin, it is considered by many the national dish of India. Biryani is the most ordered dish from food delivery platforms with 115 biryanis delivered per minute on one single platform in 2021! When you travel across India, you'll find many varieties of biryani, with the taste, style and spices varying from one region to the next.

RINSE rice and soak in water for 30-45 minutes, then drain.

MIX curd, turmeric and salt and coat chicken with mixture to marinate for 30-45 minutes.

SOAK chilies for a while and then puree with a food processor or blender into a paste.

CUT onion and tomato into small pieces.

HEAT oil or ghee in a large pot then add 1 tsp curd and cook for 1 minute.

ADD spices and cook for 2 minutes. Then add ginger-garlic paste and cook until fragrant.

ADD onion and cook for 3 minutes.

ADD chile paste and cook for 1 minute.

ADD chicken, tomatoes, mint, coriander, lime juice and salt. Mix well and cook for 5-7 minutes. DO NOT add water.

STIR in rice and cook for 2 minutes.

ADD 1½ cups hot water. Allow it to cook until all the water evaporates then immediately lower heat and let it simmer for 10-15 minutes.

CHECK and mix lightly, being careful to not break the rice. The rice is done when it can be easily mashed between your fingers.

WHEN done, garnish with coriander and mint and serve with onion and chile raitha (raitha is a cooling condiment made with yogurt and spices).

