



Kolkata Style Chicken Biryani Recipe

Ingredients

- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- Tablespoons Ghee
- Cinnamon (1 Inch Pieces, Crushed)
- Cloves (Coarsely Crushed)
- Green cardamom
- Star Anise (Coarsely Crushed)
- Teaspoon Black Peppercorns
- Black Cardamom (Coarsely Crushed)
- Onion
- Teaspoon Ginger-Garlic Paste
- Teaspoon Dry Red Chillies
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoons Coriander Powder
- Tomato (Medium, Chopped)
- gms Chicken (Cut Into Small Pieces)
- 1/2 1/2 Cups Water
- 1/3 1/3 Cups Rice
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)
- Tablespoons Mint Leaves (Chopped)
- Potato (Cut Into Small Cubes)
- ml Oil
- Egg (Beaten)

Instruction

1. Prepare ingredients as mentioned in the list.
2. : Heat ghee in a pan, and add cinnamon, cloves, green cardamom, star anise, whole peppercorns and black cardamom. Then, add onions and sauté till golden-brown.
3. Add the ginger-garlic paste and sauté till the raw smell is gone. Add the red chilli powder, turmeric powder and coriander powder. Sauté for a minute.
4. Add tomatoes and sauté till they are well-cooked. Then, add the chicken pieces and sauté for 5 minutes.
5. Add water, crumbled MAGGI Magic Cubes (Chicken), mint leaves and coriander leaves. Mix well and add salt to taste. Add the rice when the water starts to boil.
6. Lower the flame, cover and cook till the rice and chicken are done. While the Biryani is cooking, fry the roundels of potato and keep on absorbent paper. Just before removing Biryani from fire, place the fried potato roundels and boiled egg slices on top and keep covered till serving.
7. Serve hot with raita.

Nutrition

Carbohydrates	54.48 g
Energy	679.16 kcal
Fats	41.17 g
Protein	23.08 g

72 Minutes

6 Servings