



## Malabar Chicken Biryani Recipe

### Ingredients

- gms Maggi Coconut Milk Powder
- Tablespoons Ghee
- gms Cinnamon
- Cloves (Coarsely Crushed)
- Green Cardamom (Coarsely Crushed)
- Star Anise (Coarsely Crushed)
- Teaspoon Whole Peppercorns (Coarsely Crushed)
- Black Cardamom (Coarsely Crushed)
- Onions (cut into quarters)
- Teaspoon Ginger-Garlic Paste
- Tablespoons Coriander Powder
- Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Turmeric Powder
- Tomatoes (Sliced)
- gms Chicken (cut into small pieces)
- Cups Water
- Tablespoons Mint Leaves (Chopped)
- Tablespoons Coriander Leaves (Chopped)
- Cups Small Grain Rice
- Tablespoon Lime Juice
- Pinch Salt (To Taste)

### Instruction

1. Heat ghee in a pressure cooker, and add cinnamon, cloves, green cardamom, star anise, whole peppercorns and black cardamom. Then, add onions and sauté till golden-brown.
2. Add the ginger-garlic paste and sauté till the raw smell is gone. Add the coriander powder, red chilli powder, turmeric powder and sauté for a minute.
3. Add tomatoes and sauté till they are well-cooked. Then, add the MAGGI Coconut Milk Powder, chicken pieces and sauté for 5 minutes.
4. Add water, mint leaves and coriander leaves, mix well and add the rice when the water starts to boil. Add lemon juice and adjust salt to taste and cook for 2-3 minutes after the first whistle.
5. Open the cooker only when the pressure has gone down completely. Serve hot with raita.

### Nutrition

Carbohydrates	29.83 g
Energy	405.88 kcal
Fats	25.25 g
Protein	14.59 g

40 Minutes

5