



Saudi Chicken Biryani

Ingredients

- 1200 g Whole chicken, cut into 8 pieces
- 8 cups Water
- 2 pieces Dried lime
- 2 cubes MAGGI® Chicken Bouillon
- 2.5 cups Basmati rice
- 2 tbsp Ghee
- 3 Mediums Onions, finely chopped
- 1 cup Yoghurt
- 0.75 tsp Ground Black Pepper
- 0.75 tsp ground cumin
- 0.75 tsp Coriander powder
- 0.75 tsp Turmeric Powder
- 0.75 tsp Ground cardamom
- 0.75 tsp Ground cinnamon
- 3 Cloves Garlic, finely chopped
- 1 pinch Saffron
- 0.25 cup Hot Water

Instruction

1. Place chicken pieces and water in a large pot, bring to boil and remove froth as it appears. Add the dried limes and MAGGI® Chicken Bouillon cubes. Cover and simmer over low heat for 30-40 mins or until chicken is tender.
2. Remove chicken pieces from the stock, add rice to the chicken stock (around 6 cups) and boil the rice for 10 mins or until almost cooked. Drain the rice and set aside.
3. Heat the ghee in a large pot, add and cook the onions, stirring for 5-7 mins or until golden brown. Add the cooked chicken pieces to the onions and stir to combine.
4. Combine the yogurt with the spices and the garlic and pour over the chicken. Add half the quantity of the cooked rice to cover the chicken in the pot.
5. Sprinkle half the quantity of saffron water over the rice, cover with the rest of the rice and then sprinkle with the rest of saffron water.
6. Cover and cook over low heat for 25–30 mins or until the rice is cooked.
7. Serve the Saudi Chicken Biryani on a large serving dish and garnish with fried nuts.

Nutrition		90 Minutes
		6 Servings
Carbohydrates	28.15 g	
Energy	463.74 kcal	
Fats	22.42 g	
Protein	39.11 g	