



## Kuwaiti Chicken Biryani

### Ingredients

- 3 tbsp Ghee
- 1 Medium Onions, finely chopped
- 2 Cloves Garlic, finely chopped
- 1 tsp Ginger, finely chopped
- 500 g Skinned chicken breast
- 2 cubes MAGGI® Chicken Bouillon
- 2 Mediums Tomatoes, diced
- 0.5 cup Low fat yoghurt
- 1 tsp Lemon juice
- 20 g Tomato Paste
- 1.5 tbsp Ground Garam Masala
- 0.5 tsp Turmeric Powder
- 2 tbsp Coriander leaves, chopped
- 2.5 tbsp Fresh mint
- 1 pinch Saffron
- 0.25 cup Water
- 2.5 cups Basmati rice
- 3.5 cups Water
- 2 Mediums Cucumbers, diced
- 2 Mediums Tomato, diced
- 0.33 Head Lettuce, finely chopped
- 1 Medium Lemon juice
- 0.25 Head Cabbage, shredded
- 10 sprigs Fresh parsley, chopped
- 1 Small Onions, finely chopped

### Instruction

1. Place rice and water in a medium-sized saucepan and stir until it boils. Cover and simmer for 15 mins or until rice is cooked. Once done, remove from the heat and spread over a large platter to cool slightly.
2. Meanwhile, heat ghee in a large saucepan, cook onion for 4-5 mins or until golden brown in color. Add garlic and ginger and stir until fragrant. Add chicken and stir until it's cooked.
3. Add MAGGI® Chicken Bouillon cubes, tomato, yogurt, lemon juice, tomato paste, and spices. Bring to a boil and simmer for 10 mins. Remove from heat and set aside.
4. In a medium-sized pot, place half the quantity of the prepared rice and the chicken mixture on top. Sprinkle the chopped coriander and mint over the chicken mixture and cover the top with the remaining rice.
5. Pour saffron water on top. Cover firmly with the pot lid and cook over low heat for 30 mins or until rice is completely cooked.

### Nutrition

Carbohydrates	28.53 g
Energy	235.72 kcal
Fats	6.79 g
Protein	17.56 g

50 Minutes

7 Servings