



Chicken Biryani

Ingredients

- 1 tbsp Vegetable oil
- 1 kilogram Skinless chicken pieces
- 1 Jar Maggi® Biryani Mix
- 4 cups water
- 2 cups Basmati rice
- 2 tbsp yogurt
- 1 large Onion, sliced
- 2 tbsp Fresh parsley, chopped
- 1 cup light plain yogurt
- 2 pieces Tomato, diced
- 2 pieces Diced Cucumber
- 1 piece fresh lemon juice
- 0.33 Head Lettuce, finely chopped
- 2 tbsp Fresh parsley, chopped

Instruction

1. In a large pot, cook 2 cups of Basmati rice in salted water until half cooked (10 minutes). Set aside after draining.
2. Marinate the chicken pieces with two tablespoons of Maggi® Biryani Mix then bake in a preheated oven at 180°C for 30 minutes until the chicken is cooked and golden in color.
3. In the meantime, heat 1 tablespoon of vegetable oil in a nonstick pot. Sauté onion until transparent, then add yogurt, and add Maggi® Biryani Mix. Add drained rice to the mix (don't stir), cover tightly, and simmer until tender, about 20 minutes.
4. In a serving dish, put the rice and top it with the cooked chicken. Garnish with chopped parsley Serve with yogurt and salad on the side.

Nutrition

Carbohydrates	103.19 g
Energy	968.49 kcal
Fats	27.44 g
Protein	69.83 g

35 Minutes

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