

## Hyderabad Chicken Biryani

### Chicken Marinade

- 1/2 cup fried onions
- 1 cup yogurt curd
- 1 tbsp coriander stems
- Few mint leaves
- 4 green chilis
- 1 1/2 tbsp ginger garlic paste
- 3 tbsp oil
- Salt to taste
- Lime Juice
- 1 tsp coriander powder
- 1/2 tsp red chili powder
- 1/3 tsp turmeric powder
- 1500 grams chicken

### Cooking Rice

- Water as needed
- Salt to taste
- 1 tsp ghee
- 1/2 inch cinnamon stick
- 1 bay leaf
- 3 cups basmati rice

### Jhol

- 1/2 cup milk
- 1 1/2 tsp saffron water
- 1/4 tsp green and black cardamom
- 1/4 tsp mace powder
- A pinch of jeera (opt)
- 2 green chilis
- Few mint leaves
- 2 tbsp Coriander
- Salt to taste

Additionally, saffron water and ghee for layering

Garnish with Coriander and Mint sprig

From:  
<https://wiki.packden.us/> - **packden.us**



Permanent link:  
[https://wiki.packden.us/doku.php?id=recipes:hyderabad\\_chicken\\_biryani](https://wiki.packden.us/doku.php?id=recipes:hyderabad_chicken_biryani)

Last update: **2022/09/19 09:46**