

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
- 1 tsp coriander powder
- 1/2 tsp red chili powder
- 1/3 tsp turmeric powder
- 700 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 Ming sprig

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