

Chicken Biryani

Authentic Hyderabadi Chicken Biryani with fragrant basmati rice, tender marinated chicken, and aromatic spices. Complete recipe with step-by-step instructions.

120	45	165	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Biryani

Ingredients

- 750 g chicken thigh
- 2 tsp salt
- 1 tsp chili powder
- 1 tsp turmeric
- 3 cinnamon stick
- 1 tsp cardamom powder
- 1 tsp cumin
- 1 tsp garam masala
- 3 cup plain yogurt
- 1 cup onion
- 3 tsp black pepper
- 1 tbsp olive oil
- 3 mint
- 1 tsp fresh lemon juice
- 2 tbsp cilantro (coriander)
- 4 cup rice
- 4 cup water
- 6 clove
- 2 tbsp saffron

Instructions

- Marinate the chicken**

Cut 750g chicken into medium pieces and place in a large bowl. Add 2 tsp salt, 1 tsp red chili powder, 1 tsp turmeric powder, 1 tsp ginger-garlic paste, 1 tsp cumin powder, 1 tsp coriander powder, and 1 tsp garam masala powder.
- Add 1 cup plain yogurt, 3 tsp green chili paste, 1 tbsp fried onions, and 3 cardamom pods (lightly crushed). Mix thoroughly until all chicken pieces are well coated with the marinade.
- Cover the bowl tightly with plastic wrap and refrigerate for at least 2 hours, or preferably overnight for deeper flavor penetration.

- 4 **Prepare the rice**
Rinse 3 cups basmati rice in cold water until water runs clear, then soak in fresh water for 30 minutes. Drain and set aside.
- 5 Fill a large pot with 4 cups water and bring to a rolling boil over high heat. Add 3 tsp salt, 6 whole cloves, and 2 tbsp ghee to the boiling water.
- 6 Add the drained rice to the boiling water and cook for 6-8 minutes until rice is 70% done (grains should be tender outside but still firm in the center). Drain immediately in a fine-mesh strainer.
- 7 **Cook the chicken**
Heat 4 cups oil in a heavy-bottomed pot over medium-high heat. Add the marinated chicken along with all the marinade and cook for 15-20 minutes, stirring occasionally, until chicken is 80% cooked and releases its juices.
- 8 **Assemble the biryani**
Layer the partially cooked rice evenly over the chicken in the same pot. Sprinkle 1 tsp saffron soaked in 1/4 cup warm milk, remaining fried onions, and dots of ghee over the rice surface.
- 9 **Steam cook (dum)**
Cover the pot tightly with aluminum foil, then place the lid on top to create a complete seal. Cook on high heat for 3-4 minutes until you see steam escaping from the edges.
- 10 Reduce heat to the lowest setting and cook for 45 minutes without opening the lid. Turn off heat and let the biryani rest undisturbed for 10 minutes before opening.
- 11 **Serve**
Gently mix the biryani layers together or serve in distinct layers. Garnish with fresh mint leaves and serve hot with raita and pickles.

Tips

Soak basmati rice for exactly 30 minutes before cooking to ensure even cooking and prevent breaking. Drain thoroughly before adding to boiling water.

Always use bone-in chicken pieces for maximum flavor and authenticity. The bones contribute richness to the overall dish during the slow cooking process.

Test the doneness of rice by taking a grain and pressing it between your fingers – it should be tender but still have a slight firmness in the center when 75% cooked.

Make your own fried onions for best results, or ensure store-bought ones are fresh and crispy. They should be golden brown and completely oil-free.

Don't skip the aluminum foil step when sealing the pot – it creates a better seal than the lid alone and prevents steam from escaping during dum cooking.

If you don't have a tawa, you can use a cast iron skillet or thick-bottomed pan as a heat diffuser to prevent burning.

Allow the biryani to rest for 10 minutes after cooking before opening the pot. This helps the flavors settle and makes serving easier.

Taste and adjust the salt in both the chicken marinade and rice cooking water – proper seasoning at each stage is crucial for a well-balanced final dish.