



Recipe Courtesy of Kavita's Kitchen

### Ingredients

Red Chili: 4-6  
Nigella seeds: 1 tsp  
star aniseed: 2  
cumin: 2 tbsp  
cinnamon: 2 inch piece  
black peppercorn: 1 tsp  
brown cardamom: 2 (br/> cloves: 6

*Dry roast all these spices and grind them coarsely in a coffee grinder, keep them aside.*

### Other Ingredients:

salt: to taste  
turmeric: 1 tsp  
paprika: 1 tsp or to taste  
garlic powder: 1 tsp

### Ingredients for marination:

## Chicken Nasi Biryani

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ginger paste: 2 tbsp

garlic paste: 2 tbsp

Dry masala roasted and coarsely ground: 2  
tbsp (save the rest for later use)

Chicken: 750 g

Basmati Rice: 500 g washed & soaked for 15  
minutes

Tamarind: 50 g soaked for 30 minutes then  
press and sieve the juice/pulp

Onion medium: 250 g or 3 onions finely sliced

curry leaves: 50

Green chili: 6-10

Olive oil: 1/2 a cup

### Preparation

- Marinate chicken pieces with the ingredients mentioned under marination and leave it to marinate for 1 hour.
- Now take this marinated chicken and add 1/2 a cup of water cover and boil on medium heat until the chicken is tender, then increase the heat and dry-up all the liquid.
- Take a big pan and add 1/2 cup of oil and fry these chicken pieces on high heat until evenly brown stirring continuously. Remove the chicken and fried masala from the pan.
- In the same oil fry the sliced onions until light golden brown. Add green chillis, curry leaves & rest of the roasted coarsely ground masala along with the tamarind pulp. Fry for a few minutes, stirring continuously
- Now add the fried chicken pieces to this add 1 cup of water and cook for a few minutes & remove from heat.

### Rice:

- Boil 10 cups water and cook the rice till 3/4 done. drain the rice. Take the cooked chicken curry making sure the gravy is thick and does not amount to more than 2 cups if it is more than dry it up till it is reduced to 2 cups.
- Spread this along with the rice in layers in a pan which has a tight lid. Keep it in the oven on 350 degree F for 30 minutes or till cooked. Serve with raita and enjoy!