

BANGLADESHI CHICKEN BIRYANI

Ingredients

- 4-5 regular sized chicken breasts, cut into large chunks (you could also use 2 chickens cut into 12 pieces each)
- ½ package Shan Biryani masala
- 1 cup prepared fried onions
- 3 tbsp ginger and garlic paste
- Ketchup
- ¼ cup vegetable oil
- 5 cups basmati rice, rinsed and soaked for 30 minutes
- 1 bay leaf
- 1 cinnamon stick
- 5 green cardamom pods
- ¾ cup plain yogurt
- 2 tbsp peanut
- salt
- ½ cup chopped cilantro
- Ghee
- Kewra Water

Method

1. Heat up vegetable oil in a large, nonstick wok or skillet.
2. Fry prepared fried onions for 3 minutes to heat and soften them.
3. Add in the ginger and garlic paste and ketchup. Cook for 2 minutes.
4. Add in the masala mixture and cook for 3-5 minutes until a paste forms.
5. Add chicken pieces and fry for 3 minutes.
6. Blend yogurt and peanut together. Then add it and ¾ cup of water to the chicken, cover pan and cook for 15-20 minutes until chicken is cooked and the masala is thick.
7. Heat up a large pot of water and add a generous amount of salt for the rice. Add the bay leaf, cinnamon stick, and cardamom.
8. Cook rice similar to the way you would cook pasta, until the rice is 85% cooked.
9. In a large aluminum tray, layer half of the rice mixture, the chicken masala mixture (reserving some mixture for the top), half of the cilantro, the remaining rice, the remaining masala, remaining cilantro in that order. Drizzle a little bit of kewra water over everything.
10. Fluff gently and serve warm.