**Bangladeshi Wedding Dishes**

**Chicken Biryani**

**Ingredients:**
1) Basmati rice, 2 lb  
2) Shallot big size, 4  
3) Saffron, a pinch  
4) Cardamom, 10 pods  
5) Bay leaf, 4 leaf  
6) Biryani masala, 1/2 packet  
7) Chicken leg and breast, 2 lbs  
8) Sweet pea, 1 lb  
9) Green Chili, 4  
10) Medium size red potato, 5 peeled and cut in half  
11) Ghee (Amul), 4 tsp  
12) Lime, 1  
13) Golden raisins, 1/4 cup  
14) Ginger paste, 1 tsp  
15) Carrot, 2

**Steps:**
1) Boil water in a big pot (double the amount of rice).  
2) Add cardamom and bay leaf.  
3) Boil for about 10 mins.  
4) First, wash the thigh and chicken breast.  
5) Marinade with ginger paste, ground cumin, 2 tsp of yoghurt, biryani masala, cardamom, and bay leaf for fifteen mins.  
6) Fry chopped purple onion until it gets a nice golden brown color, then add the marinated chicken.  
7) Then again fry some finely chopped shallot until it gets golden brown. Add some golden raisin and fry for a min. Then add boiled water. Add cardamom and bay lead when the water boiled again.  
8) Add 1 lb basmati rice. Cover it for 5 mins. When rice is tender, add a pinch of sugar and salt.  
9) Take 1 cup of warm water and add a pinch of saffron. Let it release the orange color and then spread over the rice.  
10) Spread 1 tsp of ghee over the boiled rice. Let it cook well for 5 mins with cover.  
11) Fry some sweet pea and chopped carrot. Add on the top of rice and chicken.  
12) Squeeze a piece of lime on top of it.

**Shammi Kabob**

**Ingredients:**
1) Goat meat, 1 lb  
2) Chana dal, 75 gram  
3) Cumin, 1/4 tsp  
4) Cardamom, 5 pods  
5) Dry chili, 1  
6) Garlic, 5 pods
Borhani

**Ingredients:**
1) Yoghurt plain, 1 tub
2) Mint, 4 leaves
3) Roasted cumin, 1/2 tsp
4) Pepper corn, 4
5) Salt to taste
6) Brown sugar, a pinch
7) Cilantro, few leaves

Add 2 glasses of water and blend everything together for a couple of mins.

**Tomato and Cucumber Salad**

**Ingredients:**
1) Tomato, 4
2) Cucumber, 1
3) Purple onion, 1
4) Green chili, 1
5) Lime, 1
6) Cilantro, 1/2 bunch
7) Green onion, 1/2 bunch
8) Mustard oil, 1 tsp
9) Salt, a pinch

Finely chop all the vegetable and mix with salt and mustard oil.