

# ONE POT CHICKEN BIRYANI

Yield: 2 Servings

## INGREDIENTS:

1 cup basmati rice  
3 tablespoons butter  
⅓ cup cashews, halved  
2 tablespoons golden raisins  
Whole Spices  
5 cardamom pods  
4 whole cloves  
2 bay leaf  
½ cinnamon stick  
½ teaspoon cumin seeds  
½ teaspoon fennel seeds  
1 onion, thinly sliced  
4 teaspoons minced garlic  
2 teaspoons minced ginger  
1 ½ pounds skinless and boneless chicken thighs, cut into quarters  
Ground Spices  
2 teaspoons coriander powder  
2 teaspoons paprika  
2 teaspoons salt (adjust to taste)  
1 teaspoon garam masala  
¼ teaspoon black pepper  
¼ teaspoon cayenne (adjust to taste)  
¼ teaspoon ground cumin  
¼ teaspoon turmeric  
1 cup water  
½ cup fresh cilantro leaves, chopped  
½ cup fresh mint leaves, chopped

## INSTRUCTIONS:

1. Soak the basmati rice in cold water for 15-30 minutes. Drain, rinse, and set aside.
2. Melt the butter in a pot over medium high heat. Once melted, add the cashews and raisins.
3. Stir-fry until the cashews begin to turn golden. Remove the cashews and raisins. Set aside.
4. Add the whole spices and stir. Once they begin to sizzle and aromatic, add the onions. Stir-fry for 6-7 minutes or until they turn golden brown.
5. Add the garlic and ginger and stir-fry for 30 seconds.
6. Add the chicken and stir-fry 6-7 minutes or until the outside of the chicken is no longer pink.
7. Add the ground spices and mix to coat the chicken.
8. Dump the rice on top of the chicken. Add water and mix until the water is evenly distributed.
9. Increase the heat to high and let it boil.
10. Once it boils, lower the heat to low and sprinkle half the cilantro and mint on top of the rice.
11. Cover and cook for 20 minutes at low heat.
12. After 20 minutes, taste the rice to ensure that it is no longer crunchy.
13. Once cooked, uncover and discard the whole spices.
14. Sprinkle with remaining cilantro, mint, cashews, and raisins.