# Hyderabadi Chicken Biryani Recipe

*Serves 4*
*Prep time: 30 minutes*
*Marinating: 6-12 hours*
*Cook time: 1 hour*

## Ingredients for Chicken Marinade

- ☐ 1lb chicken, bone-in, cut into medium pieces
- ☐ 2/3 cup plain yogurt
- ☐ 1¼ tbsp ginger-garlic paste
- ☐ ¼ tsp turmeric
- ☐ 1 tsp red chili powder
- ☐ 1 ½ tbsp garam masala
- ☐ 2 tbsp coriander powder
- ☐ ¾ tsp salt (adjust to taste)
- ☐ 2 tbsp chopped mint leaves
- ☐ 2 tbsp chopped cilantro (coriander)
- ☐ 2 green chilies, slit
- ☐ 1 tbsp lemon juice
- ☐ 4 tbsp fried onions
- ☐ 2 tbsp of oil in which the onion was fried

## Ingredients for Rice

- ☐ 1½ cups aged basmati rice
- ☐ 1½ tsp salt
- ☐ 1 tsp oil
- ☐ 2 bay leaves
- ☐ 4 green cardamoms
- ☐ 6 cloves
- ☐ 3-inch cinnamon stick
- ☐ 1 star anise
- ☐ 1 black cardamom
- ☐ 1 tsp shahi jeera (caraway seeds)
- ☐ 1 tsp stone flower
- ☐ 2 strands of mace

## Ingredients for Layering

- ☐ Fried onions
- ☐ Chopped mint
- ☐ Chopped cilantro
- ☐ ½ tsp garam masala
- ☐ 2 tbsp melted ghee
- ☐ Saffron soaked in 3 tbsp warm milk (optional)

## Instructions

Step 1 – Make Fried Onion

- Slice the onion thinly and separate the layers.
- Heat the oil or ghee in a deep pan over medium heat.
- Add the sliced onions and fry, stirring often, until they turn deep golden brown.
- Do not let the onions burn, as they will become bitter.
- Remove the fried onions with a slotted spoon and set aside to cool.
- Reserve the flavoured oil or ghee and add it to the chicken marinade for extra flavor.
- Skip this step if using store bought fried onions.

Step 2 – Marinate the Chicken

- Combine all marinade ingredients in a large bowl.
- Coat the chicken thoroughly.
- Cover and refrigerate for at least 6 hours, preferably overnight.

Step 3 – Prepare the Rice

- Wash the basmati rice several times until the water runs clear.
- Soak for 30 minutes.
- Bring water to a boil with salt and whole spices.
- Add the soaked rice.
- Cook until the rice is about 70–75% done (cooked al dente).
- Drain immediately.

Step 4 – Layer the Biryani

- Spread the marinated chicken evenly in a heavy-bottomed pot.
- Cook the marinated chicken while the rice is being cooked.
- Sprinkle: fried onions, mint, cilantro
- Layer the partially cooked rice over the chicken.
- Sprinkle: fried onions, mint, cilantro, garam masala powder
- Drizzle: melted ghee, saffron milk

Step 5 – Dum Cooking

- Seal the pot tightly with a lid (or foil and then the lid).
- Place thick griddle or tawa on the flame and place the pot on it. The griddle/tawa should be big enough to cover the base of the biryani pot.
- Cook on medium heat for about 20-25 minutes. Ensure that the entire base of the pot gets heated.
- Reduce to low heat and cook another 20 minutes.
- Turn off the heat and let the biryani rest for 20-30 minutes before opening.

- Another option is to bake biryani in a pre-heated oven for 30 to 40 minutes at 390F. The time will vary depending on the depth of the dish used. If chicken is moist bake for another 10 minutes.

Step 6 – Serve

- Gently fluff the rice from the sides without breaking the grains.
- Serve hot with:
    - Raita
    - Salad
    - Lemon wedges

## Tips

- Use aged basmati rice for long, separate grains.
- Bone-in chicken provides the best flavor.
- Overnight marination yields the most tender chicken.
- Do not overcook the rice before layering.
- Let the biryani rest after cooking for the best texture and flavor.