Biriyani Rice: 3 cup

Patta: 2

Cardamom: 5

Cloves: 4

Oil: 2 teaspoon

Masala:

Chicken: 5lb

Onion: 3

Tomato: 3

Ginger, garlic, green chili paste: 5 table spoon

Mind and cilantro: enough

Yogurt: 2 table spoon

Turmeric powder: ¼ teaspoon

Garam Masala: ½ teaspoon

Coriander powder: ½ teaspoon

Chili powder: ½ teaspoon

Soya sauce: 1 teaspoon

Green chili sauce: 1 teaspoon

Capsicum: ½ cut into small pieces

Oil – enough

How to make:

Clean and cut the chicken breast in thin, medium pieces and mix with ¼ teaspoon salt, 2 table sppon kashmiri chili and 2 table spoon turmeric, lemon juice and keep it for 2 hours. Then fry them.

Take 3 table spoon of oil from the fry pan to a pan, add the small cut onion and make sure it cooked to soften and then add ginger, garlic and green chili paste and roast. Then add tomato diced and again cook until it softened. Then add

Turmeric powder: ¼ teaspoon

Garam Masala: ½ teaspoon

Coriander powder: ½ teaspoon

Chili powder: ½ teaspoon

When it roasted (about a minute) and add the following

Yogurt: 2 table spoon

Soya sauce: 1 teaspoon

Green chili sauce: 1 teaspoon

Capsicum: ½ cut into small pieces

Mind and cilantro: enough

Cook for 3 minutes and add the chicken and cook for another 5 minutes.

Rice cooking:

Clean the rice and keep in water for 15 minutes. Then boil water in a big pan and add spices and salt. Add the rice and 2 teaspoon oil (to soften the rice) to the boiling water and cook up to 90% and strain the water.

Dumm:

Add 2 teaspoon ghee to the masala made and mix. Add the strained rice on top of the masala. Garnish with cilantro, mind, ghee, roasted cashew, raisin, fried Onion. Cover well and keep in very low heat for 15 minutes