



## Chicken Biryani with Cinnamon & Cardamom Basmati Rice

This is a delicious Pakistani/Indian rice dish, often reserved for very special occasions such as Ramadan, weddings, or parties. This dish gets its distinct flavour from the exotic spice mix of bay leaf, cardamom pod and cinnamon, but remember to remove them from the dish before eating!

### Nutritional Info

Calories: 413 kcal  
Carbohydrates: 38 g  
Protein: 29 g  
Fat: 15 g

### Ingredients

- Chicken Fillet - Diced
- Onion
- Fresh Coriander
- Raisins
- Turmeric
- Flaked Almonds
- Basmati Rice
- Chicken Stock Cube
- Biryani Paste
- Spice Mix
  - Bay Leaf
  - Cardamom Pods
  - Cinnamon Stick

### Your Pantry

- Olive Oil
- Butter

### Allergens

Nuts (Almonds)

Celery (Stock Cube - may also contain traces of Egg, Soya & Mustard)


Mustard (Curry paste - may also contain traces of peanut)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) **Prepare the vegetables**

Finely slice the onion.

### 2) **Get the stock on**

Combine the stock cube with approximately 100 ml per person of boiling water.

### 3) **Cook the spices**

Heat a teaspoon of butter in a pan over a medium heat. Add the onion with the spice mix and cook for 5 minutes.

### 4) **Add the turmeric and chicken**

Sprinkle in the turmeric. Then add the chicken and biryani paste and cook through, browning the chicken on both sides.

### 5) **Add the rice**

Stir the rice into the pan with the raisins, then pour over the stock. Place a tight-fitting lid on the pan and bring to a hard boil, then lower the heat to a minimum and cook the rice for another 5 minutes. Turn off the heat and leave the rice with the lid on for about 10 minutes. Add more water if necessary.

Stir the rice mixing in half the coriander.

### 6) **Toast the almonds**

While the rice cooks, add the almonds to a dry, oil-free pan over a medium heat and toast on high heat for 1-2 minutes.

### 7) **Plate the dish**

To serve, scatter over the rest of the coriander and the almonds.



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