

Miele

Chicken biryani

By Miele

15 minutes

Preparation time

22 minutes

Cooking time

4 serves

Serves



INGREDIENTS

- 4 tbsp olive oil
- 1 tsp cardamom pods, crushed
- ½ tsp whole cloves
- 1 cinnamon stick
- 1 brown onion, diced
- 2 garlic cloves, crushed
- 1 tsp ginger, grated
- 2 ½ tsp garam masala
- 2 ½ tsp turmeric
- 2 ½ tsp ground coriander
- 600 g skinless chicken thigh fillets, diced
- 1 ½ cups basmati rice
- 375 ml chicken stock
- 1 cup fresh or frozen peas
- 2 tbsp mango chutney
- ¼ cup chopped coriander

To serve

- Thick natural yoghurt
- Mango chutney

METHOD

1. Heat the oil in a frying pan on a medium-high heat, induction setting 7.
2. Add cardamom, cloves and cinnamon and fry until fragrant. Add the onion and fry until golden.
3. Add the garlic, ginger, ground spices and diced chicken and continue to cook for 5 minutes.
4. Remove from the heat and place the mixture into an unperforated steam container. Add the rice and the stock, stir to combine and Steam at 100°C for 22 minutes.
5. Stir in the peas and mango chutney and cover with foil and rest for 3-5 minutes.
7. Stir in the coriander and season to taste.
8. Serve with yoghurt and extra mango chutney