

Chicken Drumsticks Biryani



Prep time: 30 Minutes
Cook time: 50 Minutes



Hard



Non Veg



Serves: 4

A savoury fluffy rice and chicken drumsticks dish celebrating the flavours, aromas and colors of Asian cuisine. This Chicken Biryani is made using marinated Humza Chicken Drumsticks curry, South Asian spices and basmati rice layered and cooked in a sealed pot. Oh! Don't miss our favourite saffron water and ghee drizzled in the end to give richness and natural bright yellow colour in patches. What? Already drooling?



Featured product

Chicken Drumsticks

Enjoy quick & easy, sweet, savoury and spicy recipes using fresh Class A chicken drumsticks for your weeknight meal. From baked version to tossed version in crock pot, there's something for all.

Ingredients:

For the Rice & Gravy:

- 2 cups Basmati rice
- Whole spices – 1 tsp shahi jeera, 1 bay leaf, 12 whole peppercorns, 2 cinnamon sticks, 4 cloves, 3 cardamoms, 1 star anise
- Spices: 1 tsp each red chilli powder, garam masala, tsp turmeric powder, tsp coriander powder, cumin powder
- 1 tsp saffron soaked milk
- 1 onion (chopped)
- ½ cup yogurt
- 5 tbsp ghee
- 3 tbsp mint & coriander leaves
- 2 green chillies
- 2 tbsp fried onions

Method:

1. Rinse basmati rice and soak for 25 minutes in cold water. Later drain the water.
2. In a large pot, mix shahi jeera, bay leaf, whole peppercorns, cinnamon sticks, cloves, cardamoms, star anise along with 8-10 cups of water and cook until al dente. Drain the rice into a colander.
3. In a separate bowl, add yogurt, ginger garlic paste, lemon juice, salt and spices. Making gashes in Humza chicken drumsticks, add it to the marinade and set aside for 45 minutes.
4. In a cooker or pot, add ghee, sauté whole spices for a minute,

For the Marinade:

- 3 tbsp yogurt
- 500g Humza Chicken Drumsticks
- 2 tsp ginger garlic paste
- Spices: 1 tsp each garam masala, red chilli powder, salt, black pepper
- 1 tbsp lemon juice

add onions and fry until golden brown.

5. Add marinated chicken drumsticks and saute for 5-10 minutes on a medium heat. Cover and cook on a low heat until chicken drumsticks becomes tender.
6. Add curd, green chillies, spices, salt and mix evenly to cook until the gravy thickens. Add mint and coriander leaves.
7. Layer the rice evenly sprinkling fried onions, saffron soaked milk, ghee, mint, coriander leaves and garam masala.
8. Cover the pot with a damp cloth or a foil and place the tight lid to trap the steam for 10 minutes.
9. Enjoy freshly prepared chicken biryani with raita, poppadum and shorba.