

# Chicken Biryani

A delicious Indian classic dish, with chicken, garlic and onions, cooked in fragrant basmati rice



Main Dish

Indian

**30 min**

Total time

**Easy**

Difficulty

**310**

kcal / serving

## Ingredients

- Ingredients for 1 person:
- 3 oz (90 g) boneless chicken
- 3 cloves garlic, finely chopped
- 1 small onion, finely chopped
- 1/4 cup (50 g) basmati rice
- 2 tomatoes, chopped
- Vegetable oil
- Cumin
- Salt to tastes

## Steps

- 1 Heat the oil in a pan and fry the garlic and onion until lightly browned.
- 2 Add the chicken, cumin and salt and cook until brown.
- 3 Add the tomatoes and cook for a few minutes.
- 4 Rinse the basmati rice and add to the pan.
- 5 Add enough boiling water to cover the ingredients and cook until the basmati is fluffy and tender, about 20 minutes.
- 6 Serve hot.