

Garlic Ginger Chicken Biryani

Indulge in this aromatic Garlic Ginger Chicken Biryani, a delightful Indian main dish that combines tender chicken marinated with ginger and garlic, layered with fragrant basmati rice. Perfect for a satisfying meal, this dish is rich in flavor and sure to impress.



Main Dish

Indian

45 min

Total time

Medium

Difficulty

600

kcal / serving

Ingredients

- 150g chicken, diced
- 2 cloves garlic, minced
- 1-inch piece ginger, grated
- 1 small onion, finely chopped
- 100g basmati rice
- 1 tbsp cooking oil
- 1/2 tsp cumin seeds
- 1/2 tsp turmeric powder
- 1/2 tsp garam masala
- Salt to taste
- Fresh coriander for garnish
- 1 cup water

Steps

- 1 Rinse the basmati rice under cold water until the water runs clear, then soak it for 30 minutes.
- 2 In a pan, heat the oil over medium heat. Add cumin seeds and let them sizzle for a few seconds.
- 3 Add chopped onions and sauté until golden brown.
- 4 Stir in minced garlic and grated ginger; cook for another 1-2 minutes until fragrant.
- 5 Add the diced chicken, turmeric powder, garam masala, and salt. Cook until the chicken is no longer pink, about 5-7 minutes.
- 6 Add the soaked rice, followed by 1 cup of water. Bring to a boil, then reduce heat to low.
- 7 Cover the pan and let it simmer for 15-20 minutes, or until the rice is cooked and water is absorbed.
- 8 Fluff the biryani with a fork and garnish with fresh coriander before serving.