

Savory Pig Biryani for One

Experience the aromatic flavors of traditional pig biryani with this personal-sized recipe. This dish combines marinated pork with fragrant basmati rice and a blend of spices, perfect for a cozy meal.


70 min

Total time

medium

Difficulty

600

kcal / serving

Ingredients

- 100g pork shoulder, diced
- 1/2 cup basmati rice
- 1/2 onion, sliced
- 1/2 tomato, chopped
- 1/2 tsp ginger-garlic paste
- 1/4 tsp turmeric powder
- 1/2 tsp garam masala
- 1/2 tsp cumin seeds
- 1 tbsp yogurt
- 1 tbsp cooking oil
- Salt to taste
- Fresh coriander for garnish
- 1 cup water

Steps

- 1 Marinate the diced pork with yogurt, turmeric, garam masala, and salt for at least 30 minutes.
- 2 Rinse the basmati rice until the water runs clear, then soak in water for 20 minutes.
- 3 Heat oil in a pot, add cumin seeds and sliced onions, sauté until golden brown.
- 4 Add the marinated pork to the pot, cook for 5-7 minutes until browned.
- 5 Stir in chopped tomatoes and ginger-garlic paste, cook for another 2-3 minutes.
- 6 Drain the rice and add it to the pot, mixing well with the pork.
- 7 Pour in 1 cup of water, bring to a boil, then reduce heat to low, cover, and cook for 15 minutes.
- 8 Remove from heat and let it sit covered for an additional 5 minutes.
- 9 Fluff the biryani with a fork and garnish with fresh coriander before serving.