

Simple Chicken Biryani for One

Indulge in a fragrant and flavorful Chicken Biryani, perfectly portioned for one. This dish combines tender chicken, aromatic spices, and fluffy basmati rice, making it a satisfying meal for any occasion.


60 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 100g basmati rice
- 150g chicken breast, diced
- 1 small onion, thinly sliced
- 1 garlic clove, minced
- 1/2 inch ginger, grated
- 1/2 tsp cumin seeds
- 1/2 tsp coriander powder
- 1/4 tsp turmeric powder
- 1/4 tsp garam masala
- 1/2 cup chicken broth
- 1 tbsp yogurt
- 1 tbsp vegetable oil
- Salt, to taste
- Fresh cilantro, for garnish

Steps

- 1 Rinse the basmati rice under cold water until the water runs clear, then soak it for 30 minutes.
- 2 Heat the vegetable oil in a pan over medium heat. Add cumin seeds and sliced onions, sauté until golden brown.
- 3 Stir in the minced garlic and grated ginger, cooking for another minute.
- 4 Add diced chicken to the pan, seasoning with salt, coriander powder, turmeric, and garam masala. Cook until the chicken is browned.
- 5 Stir in the yogurt and chicken broth, then bring to a simmer.
- 6 Drain the rice and add it to the pan. Gently mix everything together, ensuring the rice is submerged in the broth.
- 7 Cover the pan, reduce heat to low, and cook for 15–20 minutes until the rice is cooked and has absorbed the liquid.
- 8 Turn off the heat and let it sit covered for another 5 minutes.

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Fluff the biryani with a fork, garnish with fresh cilantro, and serve hot.