

# Chicken Biryani

## Ingredients:

2 chicken breasts, chopped into chunks  
1 onion, diced  
2 cloves of garlic (crushed) or garlic powder (1tsp)  
1 teaspoon of ginger  
½ teaspoon of cinnamon  
2 teaspoons of dried coriander  
1 teaspoon of cumin  
½ teaspoon turmeric  
1 cup of rice  
½ pint of water  
1 chicken / veg stock cube  
1 tin of chopped tomatoes  
Oil

## Equipment:

Hob  
Pan and lid  
Sieve  
Large frying pan  
Spoon  
Jug / cup

**Prep time:** 10 minutes

**Cooking time:** approx. 40 minutes

## Method:

1. Put the rice in a pan and cover with boiling water and cook for 10 minutes. At this point the rice won't be fully cooked but that's okay. Drain off the water with a sieve and set the rice to one side.
2. Add a little oil to the pan and put onto a medium heat. Add the chopped chicken and cook for about 5 minutes, stirring a few times so that the chicken browns on all sides.
3. Add the chopped onions to the frying pan along with the garlic and all the spices (ginger, cinnamon, coriander, cumin and turmeric).
4. Stir the spices into the chicken and onions and cook for another 5 minutes.
5. Add the stock cube to a jug or cup and add ½ pint of boiling water. Stir until its all mixed in.
6. Add the cooked rice, stock and chopped tomatoes to the pan and stir together.
7. Cover the pan with a lid (or foil if you don't have a lid) and turn the heat down to low. Leave cooking for 10-15 minutes or until all the water had evaporated.
8. Serve up and enjoy!!

## Why not try:

If you want to make the Biryani a bit spicy, you could add fresh or dried chillies at step 3.

