



## *Chicken Biryani from Andhra Pradesh*

### Ingredients

500g rice (washed and cook), 1.5kg chicken (cut into small pieces), 3 hard-boiled eggs (cut into segments), 250g onions sliced, 250g potatoes quartered, 1 cup peas fresh or frozen, 50 - 100g raisins, 50 - 100g cashew nuts, juice of 3 lemons, blend the following to a paste - 1 inch fresh root ginger, 4 cloves garlic, 4 green hot chillies, 1 sprig fresh coriander leaves. 2 tbsps. Chicken Biryani Masala, 1 cup oil, salt to taste, for garnish 250g tomatoes sliced or chopped.

### Method

Heat the oil, fry the cashew nuts until lightly browned, drain, fry the raisins and drain. Fry the sliced onions until lightly browned, remove half add the blended paste to fry with the remaining onion, when ready add the Chicken Biryani Masala, mix well frying gently. Add the chicken and seal and mix well with the spices, add the peas, potatoes, lemon juice and 2 cups of water. Salt to taste and cook until the chicken is done and the curry is reduced by leaving the lid off and evaporating the excess water (this is a dry curry but a rich curry sauce is an option). Grease oven proof dish. Place a layer of rice followed by a layer of chicken curry, tomatoes, eggs and fried onions. Finish with a layer of rice and sprinkle with fried cashews and raisins. Sprinkle the biryani with 1 tbsps. oil and bake until the top is lightly browned. Serve with pickles and raita.