

# **Biriyani**

## **chicken or vegetable**

### **Pakistan**

*Prep Time: 15 mins. Cooking Time: 30 mins.*

#### **Ingredients**

- 300g basmati rice
- 25g butter
- 4 chicken breasts (for vegetarian option use a selection of vegetable such as cauliflower, potato, broccoli and carrot, chopped in large chunks)
- 1 large onion, finely sliced
- 1 bay leaf, 3 cardamom pods, 1 cinnamon stick
- 1 tsp turmeric
- 4 tbsp curry paste
- 850ml chicken or vegetable stock
- 1 tsp rose essence
- Raisins, flaked almonds and chopped coriander to serve

#### **Method**

1. Heat butter in a saucepan and cook the onions with the bay leaf, cardamom pods and cinnamon stick for 10 mins. Sprinkle in the turmeric.
2. Then add chicken and curry paste and cook until aromatic.
3. Stir the rice into the pan, then pour over the stock and rose essence.
4. Place a lid on the pan and bring to the boil, then lower the heat to a minimum and cook the rice for another 5 mins.
5. Turn off the heat and leave for 10 mins. Stir well, mixing through half the coriander.
6. To serve, scatter over the rest of the coriander and the almonds.

