CHICKEN BIRYANI

Chef Rob Trufant created this recipe to share as part of an international cooking demonstration. Enjoy his take on this traditional dish from India!

**Chef Rob Trufant, Kellogg Catering**

**Featured Food:** Chicken

**Yield:** 4 Servings

### Ingredients

**Ingredients & prep work for rice:**
- Basmati Rice – 1 ½ cups – Rinsed well, soaked for 30 minutes, drained
- Chicken Stock – 2 ¼ cups

**Ingredients & prep work for chicken and marinade:**
- Combine for at least 30 minutes prior to cooking:
  - Chicken – 1.5 lb. – Boneless Breast or Thigh – Large Dice
  - Plain Yogurt – ½ individual 5 oz. container
  - Garam Masala – 1 Tbsp.
  - Lime Juice – 1 Lime
  - Salt and Pepper – To Taste

**Ingredients & prep work for vegetables:**
- Prep Separately:
  - Yellow Onion – 1 small – medium dice
  - Red Bell Pepper – 1 small – medium dice
  - Jalapeno – 1 ea. – small dice
  - Garlic – minced (prepared ok) – 1 Tbsp.
  - Curry Powder – 1 Tbsp.
  - Golden Raisins – ½ cup
  - Tomato Paste – 1 Small Can
  - Mint Leaves – 1 Tbsp. Chopped
  - Chicken Stock – 1 cup
  - Salt and Pepper – to taste
  - Ingredients & prep work for Raita:
  - Plain Yogurt – 1 individual 5 oz. Container
  - Cucumber – Small Dice or Grated – ½ cup
  - Cilantro – 2 Tbsp. Chopped Leaves (from kinilaw recipe)
  - Mint – 1 Tbsp. Chopped Leaves
  - Ground Cumin – 2 tsp
  - Salt and Pepper – to taste

### Preparation

1. Prepare all ingredients as listed
2. Marinate Chicken – dice chicken and combine ingredients listed
3. Make Raita – combine all ingredients and season
4. Cook Rice – place rice in small oven safe dish – heat up chicken stock, pour over rice, stir, cover, and place in 350 oven for 30-45 minutes or cooked.
5. While rice is cooking, begin sautéing onions until translucent, then add peppers and cook until starting to brown, then curry powder, raisins, and garlic until fragrant, then tomato paste until coated. Add chicken, sliding veggies to the side, searing then flipping. Add Mint and Stock to Pan, cover, and cook until chicken is tender, about 10 minutes.
7. Enjoy!