

# Chicken Biryani

This is a mouthwatering traditional dish of South Asian countries such as Bangladesh. Tender & succulent pieces of chicken are cooked in a flavorful yogurt and Indian spice marinade, served with aromatic rice.



## INGREDIENTS

¼ cup Vegetable Oil

1 medium Spanish Onion, peeled and diced

2 Tbsp Garlic, chopped

1 Tbsp Fresh ginger, chopped

1 ½ tsp Kosher salt

3 cups Crushed tomatoes

2 cups Plain Yogurt

5 lbs diced boneless raw chicken

### Biryani Spice Mix

- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground turmeric
- ½ tsp ground ginger
- ½ tsp ground cinnamon
- ½ tsp freshly ground pepper
- ½ tsp freshly ground nutmeg
- ½ tsp ground cardamom

**Yield 30 servings (Ages 3-5) • Serving Size: 1 ½ oz**

Heat the oil in a large pot. Add the onions and ginger. Sprinkle the ingredients with kosher salt. Cook until the onions are soft, stirring often. Add the garlic and cook for an additional 1 minute.

Add Biryani spice mix. Cook, stirring often for 2 minutes. Add the crushed tomatoes. Bring the mixture to a boil, reduce the heat and simmer for 10 minutes.

Decrease the heat and add the chicken.

Simmer the Biryani for 30 minutes, stirring occasionally. Add a little water to thin as needed. Shut off heat. Add yogurt and combine.

Serve with brown basmati rice.

**CACFP Crediting:** 1 serving of chicken provides 1 ½ oz meat/meat alternate