



Let's get cooking! * Enclosed you'll find almost everything to need to make Chicken Biryani. You can also meet and watch your neighbor Rajaa cook this dish online to see how it's done.

<https://www.youtube.com/watch?v=ryJECUXcREU>

Rajaa is from Iraq and chicken biryani is a very common dish in her culture. Although it may be eaten at any time during the year, it is often prepared for special celebratory occasions. ENJOY!

Chicken Biryani (from Iraq) – Serves 6-8



*This project was underwritten by an Innovation and Collaboration Grant provided through the Allegheny County Library Association. This recipe was done in partnership with the SHIM South Hills Family Center. Thank you!

Here are the ingredients *you'll* need to have on-hand to prepare this dish, everything else is provided and pre-measured for you in your meal kit. Your pantry ingredients are highlighted in red, both below and in the recipe.

2 lbs. chicken, either bone-in or boneless cut into 2 to 3 inch chunks (this can be optional, as this is a delicious vegetarian dish as well!)

½ c distilled white vinegar

½ c all-purpose flour

2 c olive oil

1 c frozen peas (no need to thaw)

salt and pepper

Greek yogurt (optional garnish)

Here's what you'll find in your meal kit:

1 tsp curry powder

1 tsp garlic powder

1 tsp onion powder

2 c brown basmati rice

2 onions

2 russet potatoes

½ tsp cinnamon

2 tsp biryani seasoning mix

1/2 tsp curry powder

1 c cheveux noodles

½ c almonds

½ c raisins

1 tsp curry powder

1. Marinate the chicken

Combine the following and marinate for at least 2 hours or up to overnight:

Whisk together:

½ distilled white vinegar

½ c olive oil

1 tsp salt

1 tsp pepper

½ c all-purpose flour

1 tsp curry powder

1 tsp onion powder

1 tsp garlic powder

2 pounds chicken pieces

Add chicken and let marinate.

2. Cook the chicken

Heat $\frac{1}{4}$ c olive oil over medium heat in a large pot or skillet. Carefully add chicken along with the marinade and cook for approximately 30 minutes or until cooked through, stirring frequently. Set aside cooked chicken.

3. Prepare the rice

2 c brown basmati rice
1 onion diced
 $\frac{1}{4}$ c olive oil
1 onion chopped
3 c water

Spice Mix:

$\frac{1}{2}$ t cinnamon
2 tsp biryani seasoning
1 tsp curry powder
1 tsp salt
2 tsp black pepper

Rinse and drain rice, then soak in cold water for 10 minutes.

While the rice is soaking, heat olive oil in large saucepan over medium-high heat. Saute onions until translucent, add spice mix and stir.

Drain the rice and add to the pan with onions and spices. Add the water bring to a boil then cook over medium heat (8-10 minutes). Then cover and reduce heat to low for approximately 15 minutes. Stir well and continue cooking on low for approximately 15-20 more minutes or until rice is tender.

4. Prepare the additional ingredients:

1 c olive oil
1 c noodles
1 c hot water
1 onion diced
2 potatoes diced into $\frac{1}{2}$ inch cubes
 $\frac{1}{2}$ c golden raisins
 $\frac{1}{2}$ c slivered almonds
1 c green peas (frozen)
1 tsp curry powder
salt and pepper to taste

Heat olive oil in large skillet over medium-high heat, add potatoes and fry until nicely browned on all sides. Remove from oil, season with salt and set aside. Next fry the almonds until golden; remove and set aside with the potatoes. Briefly fry the raisins, onions and peas (together) and remove with the other ingredients.

Last, fry the noodles for approximately 2 minutes. Add the cup of hot water and simmer until liquid is absorbed. Add all of the set-aside ingredients back into the skillet then add the curry seasoning and mix well.

5. Final Assembly:

Mix the cooked chicken, rice and friend ingredients together in a large pot, cook on low for 15 minutes to re-warm if necessary.

ENJOY!

Note: You can easily omit the chicken and make this a great vegetarian dish (the biryani seasoning is vegetarian). You can also substitute lamb for chicken if you prefer.

Greek yogurt is a great accompaniment to the dish. It also pairs well with a fresh green salad dressed with fresh lemon juice and a bit of olive oil.