

Treasure Barrel

Chicken Dum Biryani Recipe

40 min Prep time	**50 min** Cook time	**1 h 30 min** Total time
6 Servings	**Medium** Difficulty	**Indian** Cuisine

Ingredients

For the Chicken Marinade

- [ ] 1.5 lbs chicken thighs, bone-in or boneless
- [ ] 1 cup plain full-fat yogurt
- [ ] 2 tbsp ginger-garlic paste
- [ ] 2 tbsp biryani masala
- [ ] 1 tsp turmeric powder
- [ ] 1 tsp red chili powder
- [ ] Juice of 1 lemon
- [ ] Salt, to taste
- [ ] 2 tbsp oil

For the Rice

- [ ] 2 cups basmati rice
- [ ] 4 cups water, for boiling
- [ ] 1 bay leaf
- [ ] 4 green cardamom pods
- [ ] 2-inch cinnamon stick
- [ ] 4 cloves
- [ ] 1 tsp salt

For Layering and Dum

- [ ] 1 large onion, thinly sliced and fried until golden
- [ ] A large handful of fresh mint leaves, chopped
- [ ] A large handful of fresh cilantro, chopped
- [ ] 1/4 tsp saffron strands
- [ ] 2 tbsp warm milk
- [ ] 2 tbsp ghee or unsalted butter
- [ ] Optional: few drops of kewra water or rose water

Instructions

1. Start by marinating the chicken. In a large bowl, combine the yogurt, ginger-garlic paste, biryani masala, turmeric, red chili powder, lemon juice, salt, and oil. Add the chicken pieces and mix well, making sure every piece is coated. Cover and refrigerate for at least 2 hours, or ideally overnight.

2. About 30 minutes before you're ready to cook, soak the basmati rice in plenty of water. This helps the grains cook evenly and stay long. Then, in a large pot, bring 4 cups of water to a boil with the bay leaf, cardamom, cinnamon, cloves, and salt. Drain the rice and add it to the boiling water. Cook for about 5-6 minutes, just until the rice is about 70% cooked. It should still have a firm bite in the center. Drain immediately and set aside.

3. In a heavy-bottomed pot (like a Dutch oven), heat a tablespoon of oil. Add the marinated chicken and sear it for about 4-5 minutes per side. You don't need to cook it through, just get some color on the outside. Remove from heat. Now, layer half of the partially cooked rice over the chicken. Sprinkle half of the fried onions, mint, and cilantro over the rice.

4. Add the remaining rice as the top layer. Sprinkle the rest of the fried onions, mint, and cilantro. Soak the saffron strands in the warm milk for 5 minutes, then drizzle this golden milk evenly over the top rice layer. Dot the surface with the ghee or butter.

5. Now, for the dum. Place a tight-fitting lid on the pot. If you have it, seal the edge with a strip of dough made from flour and water, or use aluminum foil to create a tight seal. This traps the steam inside. Place the pot on the lowest possible heat and let it cook for 25-30 minutes. You might even use a heat diffuser. Do not open the lid during this time.

6. After 30 minutes, turn off the heat. Let the biryani rest, still covered, for another 15-20 minutes. This resting time is crucial for the flavors to settle. Finally, gently open the lid—ah, that smell!—and use a fork to fluff the biryani, gently mixing the layers. Serve hot with a side of cool raita. It would also be fantastic alongside a skillet dinner for a feast.

Nutrition per serving

480 kcal	28 g	52 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Marinating time is key for flavorful chicken, so don't skip the long rest.
- Be very careful with the salt, as the fried onions also add saltiness.
- The biryani can be kept warm in the sealed pot for up to an hour before serving.