

**OVERALL time: 40 mins**

# CHEAT'S CHICKEN BIRYANI

Introducing the tantalizing fusion of two beloved Indian dishes: Butter Chicken and Biryani! This recipe combines the rich, creamy flavors of butter chicken with the aromatic spices and fragrant rice of biryani, creating a dish that's sure to delight your taste buds. Get ready to embark on a culinary journey that marries tradition with innovation, resulting in a mouthwatering experience that's perfect for any special occasion or simply when you crave something extraordinary.

Metric

**Number of servings : 4**

## ingredients

### For the main

- 700 g chicken thighs, skinless & boneless
- 125 ml plain yoghurt
- 2 Tbsp lemon juice
- 1.5 tsp **Cape Herb and Spice Butter Chicken Curry Spice**
- 300 g basmati rice
- 2 Tbsp olive oil
- 4 sliced shallots
- 2 Tbsp ginger, grated
- 2 cloves garlic cloves, minced
- 2 large tomatoes, diced
- 500 ml chicken stock

### Raita

- 250 ml plain yoghurt
- 1 grated garlic clove
- 2 Tbsp coriander, chopped
- 1 tsp **Cape Herb and Spice Butter Chicken Curry Spice**

### For Serving

- fresh coriander, chopped
- lemon wedges

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 25 mins**

Combine chicken thighs, lemon juice, yoghurt and **Cape Herb & Spice Butter Chicken Curry Spice** in a bowl. Mix well and leave to marinate while you prep the rest of the ingredients. \*Top tip: for maximum flavour, plan ahead and marinate the chicken the night before.

Rinse rice well and leave to soak for 10 minutes.

Heat olive oil in a large saucepan with a lid. Add the shallots and cook until tender. Add the ginger, garlic and **Cape Herb & Spice Butter Chicken Curry Spice**. Cook for a minute until fragrant. Add in the marinated chicken and cook for a few minutes. Add the diced tomato.

Drain the rice and scatter it evenly over the chicken and tomato mix. Gently pour over the hot stock. Bring to a simmer and seal with a lid. Cook gently for  $\pm$  15 minutes until the rice is tender and all the stock has been absorbed. While the biryani is cooking, make the raita.

Combine all the ingredients in a small bowl. Taste to adjust seasoning. Remove the biryani from the heat. Fluff with a fork, mixing everything together evenly.

Add **Cape Herb & Spice Salt & Pepper** to taste.

Serve the biryani with a dollop of raita, fresh coriander and a good squeeze of lemon juice.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://mail.capeherb.co.za>

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