

Chicken Biryani

Cooking Instructions

This dish has 3 parts: Chicken/Veggies, Basmati Rice and Almonds/Butter.

QuickThaw: QuickThaw chicken/veggies by submerging the well-sealed bag in warm water for 15 minutes.

Rice:

1. Rinse rice under cold water until water runs clear.
2. In a small pot, bring 1 1/2 cups water and 1/2 teaspoon salt to a boil.
3. Add rice, turn heat to low, and simmer covered for 15 minutes.

Chicken: In a large pot over medium heat, heat 3–4 tablespoons of your favorite cooking oil. Sauté chicken/veggie mix for 9–11 minutes, until chicken is cooked through, stirring occasionally and making sure it does not stick to the pan.

Assemble: Traditional biriyani is often served with the chicken/veggie “stew” on the bottom and rice on top. Place 1/2–3/4 of the rice over the chicken/veggie stew and remove from heat. You may also toss rice and chicken together, if desired. The rice provided is a large portion, so depending on your taste, you may want to use less rice when serving this dish.

Almonds:

1. In a small skillet, fry almonds and butter until almonds just begin to brown.
2. Watch carefully, as almonds can burn quickly.
3. Sprinkle almonds on top just before serving.

Internal temp: 165°F.

Serving Suggestions: Serve with cucumber raita or a green salad. Sauvignon Blanc.

Please Note: Cooking times are estimates and vary based on your actual stovetop, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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