

Less than 45 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 packet PnP 5-piece chicken braai pack
- 3 Tbsp (45ml) vegetable oil
- 1 clove garlic, crushed
- 2 onions, sliced
- 2 Tbsp (30ml) curry powder
- 2 tsp (10ml) cumin seeds
- 1½ cups (375ml) rice
- 3 cups (750ml) chicken stock
- Salt and milled pepper
- 2 Tbsp (30ml) fresh coriander, chopped + extra for serving
- ½ cup (125ml) frozen peas, defrosted
- 2 soft-boiled eggs

Method:

1. Sear chicken in a large frying pan with 1 Tbsp (15ml) oil until golden brown.
2. Add garlic and ½ the onion and sauté until soft.
3. Add curry powder and cumin seeds and fry until fragrant.
4. Stir in rice and sauté for 5 minutes, ensuring rice is completely coated in spices and oil.
5. Add stock and cover.
6. Simmer until all the liquid is absorbed and rice is cooked, about 20 minutes. Season.
7. Stir through coriander and peas.
8. Fry remaining onion in vegetable oil at medium to low heat until golden brown and crispy.
9. Drain on kitchen paper.
10. Serve biryani topped with crispy onion, soft-boiled egg and extra coriander.