

Food Item: Chicken Biryani

Recipe # RH12

Yield: 125 servings @ 1/2 cup

Start Prep time: 120 minutes before Lunch service

INGREDIENTS	QUANTITY	UNITS
Vegetable oil	1	cups
Spanish onions, peeled and diced	4	each
Garlic, chopped	1/2	cup
Fresh ginger, chopped	1/4	cup
Kosher salt	2	Tbsp
Biryani Spice Mix	3/4	cup
Crushed tomatoes	1	# 10 can
Potatoes Large, 3/8" cubed and steamed or boiled until almost done	10	each
Yogurt	4	pounds
Chicken, Diced	20	pounds

METHOD OF PREPARATION

1. Heat the oil in a kettle. Add the onions and ginger. Sprinkle the ingredients with kosher salt. Cook until the onions are soft, stirring often. Add the garlic and cook for an addition 1 minute.
2. Add Biryani spice mix. Cook, stirring often for 2 minutes. Add the crushed tomatoes. Bring the mixture to a boil, reduce the heat and simmer for 10 minutes.
3. Decrease the heat and add the chicken.
4. Simmer the Biryani for 30 minutes, stirring occasionally. Add a little water to thin as needed. Stir in the potatoes and simmer for 10 minutes. Shut off heat. Add yogurt and combine.

Refrain from overstirring the biryani as it will break up the potatoes.

****Serve over 1/2 cup of brown rice.**

Chef Notes:

****Add a little hot water to the Biryani if it begins to dry up during service.**

****Reheats well as an alternate meal within 3 days**

Each 1/2 cup portion of chicken yeilds: 2 oz meat/meat alternate