

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://capeherb.co.za>

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