Uitkyk Wines

Chicken Biryani

Ingredients

- 1 tsp salt
- 2 Tbs vegetable oil
- 8 chopped shallots
- 2 medium onions, chopped
- 4 cloves of garlic, finely chopped
- 2 tsp fresh ginger, grated
- 6 chicken breast fillets, sliced into strips
- 1 tsp chilli powder
- 1 tsp ground cumin
- 2 tsp ground coriander
- half tsp cinnamon
- half tsp nutmeg
- 150ml plain yoghurt
- 2 tsp caster sugar
- 4 handfulls raisins (optional)
- 200g basmati rice

Method

Heat the oil in a frying pan. Add the shallots, onions, garlic and ginger and fry for a couple of minutes, until golden brown. Remove a table spoon and set aside for garnishing.

Add the chicken and fry for 4 minutes.

Add the spices and fry for 1 minute then stir in the yoghurt and simmer for 2 minutes. Add sugar, raisins and partly cooked rice. Cover the pan and place over a very low heat and cook for 10 minutes.

Remove from the heat and leave to rest for 5 minutes.

Serve large spoonful's over cooked basmati rice, garnished with the reserved shallot and onion mixture.

Wine pairing: Uitkyk Chenin Blanc

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