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Chicken biryani pictures

1. Rinse and clean the chicken, soak the basmati rice for about 30 minutes2. For the chicken marinade, add chicken, turmeric powder, chill powder, briyani masala, ginger garlic paste, yogurt, lemon juice, salt as required. Mix well, let it sit for 1 hour3. For the fried onion, add oil to the pan after the oil heats the onion well until it reaches a golden brown colour and remains on the side4. For flavoured rice, take a pan add enough water, bay leaves, cinnamon stick, cloves, mint leaves, ghhi, enough salt.Add basmati rice5. Once it is half cooked, strain the water and keep it on the side6. For the bariyan, add berries, whole spices, good onions until it becomes transparent7. Now add the marinated chicken, stir well and let it cook for about 10 minutes in a medium flame8. After 10 minutes add chopped mint leaves and coriander leaves, stirring well again letting it cook for about 10 minutes. Now sprinkle with fried onions and half-cooked basmati rice. Spread evenly on the surface again sprinkle with fried onions, mint leaves, coriander leaves, food coloring (optional)10. Close the lid, place the lid on the pan and cook for about 20 minutes in a medium flame11. After 20 minutes, briyani is ready to serve to enjoy with raita or cooked egg spruce eats and uses cookies to provide you with a great user experience. By using The Spruce Eats, you accept our use of cookies. See that over there in the pot? Chicken legs. I know they look a little scary, but that's the secret to a big tinge. I know, I know, ewew, disgusting, how can you? Why would you do that? Because chicken legs make chicken stock great. Seriously, chicken legs are full of collagen, the stuff that makes connection fibers. Collagen, when cooked slowly on a low heat, breaks down into gelatin. Gelatin is what gives stocks the rich, smooth mouth that feels like you're wondering what it's like to have their soup always come out better than mine? Well, they must have stocked up with things that had a lot of collagen in it. Convinced? Where can I get these legs? Try a butcher, not the guy in the supermarket white coat, but a real butcher who really cuts animals. Try Chinatown, the Mexican Nikaria, ask at the farmers' market, raise your own meats or trimmings are fine. You can add some salt now or do it to taste at the end. I don't usually add salt because my leftovers are from roast chickens and there's enough salty rub on them to season the inventory. Fill the pot with cold water. Make sure you have enough room to throw some vegetables after the bones have been cooking for some time. Put the pot on the stove and start warming it up. The idea is to put it on a very low boil and then turn it down to a boil. Boiling means... Bubble Up, up, up, a few seconds go by... Blur it out. There's another bubble. Slow and low is what we're looking for here. Let the bones simmer for 4-5 hours. If the fluid level comes from under the bones add more water. There'll probably be some funky foam stuff on top. Just laugh it off once in a while. The Spruce/Pete Scherer This bulgoguc chicken is easy enough to prepare for a midweek meal, but it feels like a special treat, a perfect recipe for a timeless dish – quick, simple, but sublime. Bulgogi is usually made with thinly sliced beef, but it's fantastic at the same time with chicken. There are some adjustments that come along with the change in protein. Instead of cutting thinly, cut the chicken into strips that maximise the surface area without sacrificing the grill. Remember, chicken isn't so strong as beef, so don't cut your meat too thin unless you plan to cook on the stove instead of grill. Use the grill if you can – bulgogi means fire meat after all – and don't be afraid of a little dead. You can't beat the smoky fermentation of coal fire. Fire meat has long been spun for a reason: it's delicious. Serve with lettuce, perrile, sticky rice, kimchi and samjang - the Korean sauce is made from fermented soy gum, gochojang, mirin and sesame seeds - and any pickles, sauces, herbs and what doesn't sound good to you. It's very fun and delicious to play the fusion game with this dish. Try a dash of salsa or a shot of curry and some basil leaves. The meat can also be done in advance, so all you have to do is make fresh rice, reheated the meat and assemble the spices. It's almost like sending yourself a Korean barbecue from the past. 2kg skinless chicken thighs 1/2 red onion (finely chopped) 2 garlic cloves (grated or finely chopped) 1 (15g) piece fresh ginger (grated) 1/4 scallions (white only, Finely chopped) 3 tablespoons soy sauce 1 tablespoon gochojang 1 tablespoon honey 1 tablespoon toasted sesame oil 1/4 mirin 1/4 sesame seeds Garnish: Green onion tops (sliced on tilt) collect the ingredients. Cut the chicken thighs into strips 1-2 inches wide and several centimeters long. For smaller thighs, just cut them in half lengthways. Mix the remaining ingredients in a large bowl and mix well. Add the chicken strips to the marinade and stir to cover them thoroughly. Cover and refrigerate for several hours or overnight. Get a grill for Charing. Roast the marinated chicken strips for 2-3 minutes per side, depending on the obin. When fully cooked, remove to the tray and top with the sliced green onion tops. Serve immediately with the desired accompaniment. Cover and refrigerate for up to a week or freeze for up to a month. Rate this recipe I don't like it at all. It's not the worst. Sure, it will. I'm a fan – I would recommend. Amazing! I love it! Thanks for your rating! Are you looking for a filling and a delicious main course? Chicken tsmaid is And a pretty simple recipe that can feed 4 to 5 people. This recipe takes about 20 minutes to prepare and is ready to be served within 40 minutes ingredients2 cups chopped and cooked chicken (2 chicken breasts) 1 fresh broccoli, chopped 1/2 red pepper, chopped 1/2 green bell pepper, Chopped 1/2 green peppercorns, chopped 4 ounces of shredded cheddar cheese 1/2 mayonnaise 2 (8 ounces) packs of refrigerated crescent rolls (flavor can vary much over preference) 1/2 tablespoons garlic saltBacks dark baking sheet bowl Hand-stirring is triggered by a helicopter cutting a slub and oars broccoli, onions and two bell peppers cut both bell peppers and onions in half after removing stems and seeds from bell peppersSer most of the outer layer from the cut into half in a broccoli flower cut from its main stem to take the clean, cut vegetables and use a hand-operated helicopter to Cut them after adding chopped chopped vegetables to the large mixing bowlHorning make sure the chicken is fully cooked before using the helicopter mixing with other ingredients you can cook the chicken or by microwave . Baking, Or using a pan place the two chopped chicken breasts in a large mixing bowl with chopped vegetablesAdd 1/2 of which are converted into a large mixing bowl then add the 4 ounces of grated cheddar cheese to a large mixing bowl (half a bag of cheese) Add 1/2 von tables into a large mixing bowlOpen the first crescent roll and put in dough and put in the dough For the first package on the cooking sheet press together all the fissions and dividing lines in knife dough and cutting lines per per perforate the dough-centered ingredient mixture and have the cuts to be at the space about 1 inch apart after the dough has been cut you will have to take the first piece of cut dough on the right and rotate it (braid) to the center of the dough (picture 3 above) so take the first piece of cut dough on the left side and braid it on the center of the dough (Photo 4 above) You will continue this until you reach the last pieces on each side, once you reach this position you will remove the last right side of the dough piece and place it in front of braids (images 5 and 6) to keep ingredients mixed inside a braid now you will take the last piece of dough and place it on the back of braids. By doing so you can keep the ingredients involved inside braids (picture 7)Warning: When removing a chicken braid to the oven it will be hot, so on this note make sure to use the right treatment material. Turn off the oven Let the chicken braids sit for about 5 minutes after being removed from the oven