



*From Soumitra's Kitchen
India*

About this Recipe

Mint Chicken Biryani is a very famous style of biryani from the state of Tamil Nadu. The biryani is highly flavorful and it is different because of the spice mix that is used to make it.



Thalapakattu Chicken Biryani

For Biryani Masala:

1 teaspoon Cumin seeds (Jeera)
2 teaspoon Fennel seeds (Saunf)
3 Cardamom (Elaichi) Pods/Seeds
3 Cloves (Laung)
1 inch Cinnamon Stick (Dalchini)
3 Mace (Javitri)
3 Dagad phool (/pathar phool/black stone flower)
1 Star anise

For the Biryani

1/2 kg Chicken , cut into medium sized pieces
1 cup Seeraga (Jeeraga) Samba rice
1 Onion , chopped
3 Green Chillies , slit
1 Tomato , chopped
1 teaspoon Ginger , grated
2 teaspoons Garlic , minced
1 tablespoon Coriander Powder (Dhania)
1 teaspoon Turmeric powder (Haldi)
1 tablespoon Red Chilli powder
1/4 cup Coriander (Dhania) Leaves , chopped
2 tablespoons Mint Leaves (Pudina) , chopped
1-1/2 cup Water
Salt , to taste

To begin making Thalapakattu Chicken Biryani Recipe, wash and clean the chicken thoroughly.

Wash and soak the rice in water for a minimum of 30 minutes.

In a mixer-jar, combine the cumin seeds, fennel seeds, cardamom, cloves, cinnamon, mace, black stone flower and star anise blender and powder it coarsely. Set aside.

Heat oil in a pressure cooker on medium flame, add in onions and green chillies. Saute it till the onions are translucent. Add in ginger and garlic paste and saute for a minute.

Add the tomatoes and mix well, now add salt, turmeric, chilli powder, and coriander powder. Mix everything well.

Add the ground biryani masala and mix well. Add the chicken and saute well for 5 to 10 minutes or till the chicken is at least half way done, for about 5-7 minutes.

At this stage, add the rice to the pressure cooker, add one and half cup water. Cover and pressure cook for 2 whistle on high and simmer for 5 minutes.

Open the lid once the pressure has released naturally.

Serve Thalapakattu Chicken Biryani Recipe with Raita for a hearty weekend meal.