



More than Food

HelloFresh.com | hello@hellofresh.com



OCT 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#)
You'll be entered into our weekly photo contest!

Crispy Chicken Biryani

with Spiced Basmati Rice, Golden Raisins, and Peas

Biryani, an Indian mixed rice dish, can be composed of a variety of spices, meats, and vegetables. Our version uses crispy chicken thighs, sweet peas, and a fragrant mix of ginger, garam masala, and cumin. The best part? It's a one-pot dinner!



40 min



level 2



nut free



gluten free



dairy free



Chicken Thighs, bone in, skin on



Basmati Rice



Peas, fresh



Red Onion



Plum Tomato



Lime



Jalapeño



Ginger



Garlic



Cilantro



Golden Raisins, seedless



Cumin




Garam Masala



Chicken Stock Concentrate

Ingredients

	2 People	4 People
Chicken Thighs, bone in, skin on	16 oz	32 oz
Basmati Rice	¾ C	1½ C
Peas, fresh	4 oz	8 oz
Red Onion	1	2
Plum Tomato	1	2
Lime	1	2
Jalapeño 	1	2
Ginger	1	2
Garlic	2 cloves	4 cloves
Cilantro	¼ oz	½ oz
Golden Raisins, seedless	1 oz	2 oz
Cumin	1 t	2 t
Garam Masala	1 t	2 t
Chicken Stock Concentrate	1	2
Oil*	1 t	2 t

*Not Included

Allergens

None

Tools

Large Pan, Peeler, Grater

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 964 cal | Carbs: 104 g | Fat: 38 g | Protein: 52 g | Fiber: 10 g | Sodium: 364 mg

Make sure to wash and dry produce before prepping or cooking!



1

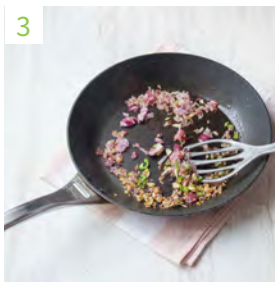
1 Cook the chicken: pat the **chicken thighs** dry with a paper towel, then season with **salt** and **pepper** on all sides. Heat **1 teaspoon oil** in a large pan over medium-high heat. Add the **chicken thighs** to the pan, skin side down, for 6-7 minutes, until the skin is golden brown and crisp. Flip the chicken and cook 5-6 minutes on the other side, until juices run clear when pierced with a knife. Set aside.



2

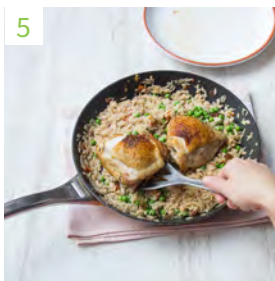
2 Meanwhile, prep the remaining ingredients: halve, peel, and finely dice the **onion**. Peel and grate the **ginger**. Mince or grate the **garlic**. Core and dice the **tomato**. Mince the **jalapeño**, removing the ribs and seeds if you prefer less heat. Chop the **cilantro**. Slice the **lime** into wedges.

TIP: Make sure to thoroughly wash hands and surfaces after handling the **jalapeño**. The heat is transferable and can burn more than just your throat!



3

3 Pour off and discard all but **1 Tablespoon oil** from the pan you cooked the **chicken** in. Add the **onion** and **jalapeño (to taste)** to the pan and cook, tossing, for 4-5 minutes, until softened. Add the **garlic, ginger, garam masala,** and **cumin** to the pan and cook an additional 1-2 minutes, until fragrant.



5

4 Add the **tomato, rice, raisins, stock concentrate,** and **1 ¾ cups water** to the pan. Season with **salt** and **pepper**. Bring to a simmer, cover, and cook for 12-14 minutes, the rice is nearly tender.

5 Stir the **peas** into the **rice**, then nestle the **chicken thighs** on top, skin side up. Increase the heat to high and cook, uncovered, for 3-5 minutes, until the chicken is heated through and rice is tender.

6 Squeeze a few **lime wedges** over the pan and sprinkle with **cilantro**. Plate the dish and serve with remaining **lime wedges**. Enjoy!