



## **Chicken Biryani with Simple Raita Sauce**

*It's a delicious trip to India on a plate!*

- 2 Tablespoons coconut oil
- 6 boneless chicken thighs, trimmed
- 1 large onion, peeled, chopped
- 3 large garlic cloves, minced
- 1/2 Tablespoon grated fresh ginger
- 1 teaspoon (each) curry, ground coriander; ground turmeric; ground cumin
- 1 Tablespoon garam masala
- 1 bay leaf
- 1 (14½ oz.) can diced tomatoes with juice
- 1-1/2 cups chicken stock
- 1 cup uncooked rice
- 2 cups chicken stock
- 2 Tablespoons coconut oil
- 9 ounces petite red potatoes (about 9), wash, cubed

**Simple Raita Sauce:**

1 cup plain thick yogurt  
1/8 teaspoon (each) ground red pepper; cumin  
1/2 Tablespoon minced cilantro, optional  
1/2 to 1 teaspoon lemon juice  
Garnish: cilantro sprigs as desired

Preheat oven to 350 degrees F. Lightly grease 12 cup baking dish.

**Cook the Chicken:** Melt coconut oil in large nonstick skillet; cut chicken thighs into small chunks; fry on medium heat half of chicken at a time in oil for about 5 minutes or until lightly brown; remove cooked chicken to plate; fry remaining chicken pieces; remove cooked chicken to plate; set aside.

**Prepare the Curry Sauce:** Add onions, garlic, and ginger to pan drippings; cook on medium heat for about 2 minutes; stir in curry, coriander, turmeric, cumin, and garam masala; cook for 1 minute. Add chicken to pan; stir to coat chicken with spices; add the bay leaf, tomatoes and chicken stock; bring to a boil; reduce heat; simmer for 15 minutes. Remove the bay leaf.

**Cook the Rice:** Meanwhile, boil 2 cups chicken stock in saucepan; stir in rice; bring to a boil; reduce heat to simmer; cover; cook about 15 minutes to rice is tender. Fluff cooked rice; set aside.

**Fry the Potatoes:** Melt 2 Tablespoons coconut oil in large skillet until hot. Add potatoes; cook until golden and crisp on all sides. Season lightly with salt; set aside.

**Assemble Ingredients in Baking Dish:** Layer about 1/3 of rice at the bottom of lightly greased baking dish; spoon cooked chicken without the sauce over the rice; place remaining rice over the chicken; top with fried potatoes; spoon sauce over the top. Cover baking dish with foil or a cover.

**Bake Chicken Biryani:** Bake in preheated 350 degrees F oven for about 25 minutes. Remove foil; set aside for 5 to 10 minutes.

**Prepare Raita Sauce:** In small serving bowl, stir yogurt, ground red pepper, cumin, cilantro, and lemon.

**To Serve:** Garnish dish as desired with cilantro sprigs; serve with Raita Sauce. Yield: Serves 6

**Cook's Note:** Raita sauce often adds mint and grated/squeezed cucumber to the sauce. This recipe didn't include those ingredients. The author of this dish loves the intoxicating smell of India's dishes and loves to make this recipe in the summer with either lamb or chicken.

**Recipe Inspired by:** India, Honest Cooking; [worldrecipes.expo2015](http://worldrecipes.expo2015)

**About the Recipe:** This recipe is filled with vibrant colors, intense aromas and a delicious India-spiced chicken curry blend. It is served with an easy-to-make yogurt Raita Sauce and garnished with fresh green cilantro. This main dish has a mild curry flavor and is filled with lots of healthy spices.