



Mr Huda's®



Surma Secrets
Complete
Fresh Herb & Spice Mix

CHICKEN BIRANY - Serves 4

This dish is cooked with rice and can be served on its own or accompanied with a side dish with a sauce i.e. vegetable curry. To prepare this dish it is best to use a casserole type saucepan, preferably non stick. For best results the rice needs to be washed prior to cooking.

Method

Gently heat the oil in the pan.

Add the prepared garlic, ginger, chillies with the Bay Leaves and Cinnamon & cook until golden.

Add the onion with a pinch of salt and gently cook until soft.

Add the turmeric and the **Mr Huda's Universal Curry paste**, cook for 1-2 mins on a gentle heat.

Add the chicken and cook on full heat for 5-6 mins (stirring occasionally).

Back on moderate heat add the Rice and cook covered for a further 5-6 mins (stirring occasionally)

Add the stock and Coriander, and on full heat bring to boil and then let it simmer covered for around 10-15 min or until the rice is cooked.

Tip: If Rice gets too dry before getting cooked add few drops of water.

INGREDIENTS:

300g Basmati Rice (washed & drained).

500g Chicken (cut in small cubes).

1 medium onion (finely chopped).

½ inch cube of root ginger
(crushed or use ginger paste).

2 medium cloves of garlic (crushed).

½ tsp turmeric.

500 ml vegetable stock or water.

4tsp Mr Huda's Universal Curry Paste.

3tbsp Olive/Veg oil.

OPTIONAL INGREDIENTS

2 barks of Cinnamon.

3 Bay leaves.

2-3 Fresh chillies
(Deseeded and sliced in halves).

1/3 Pepper (capsicum).