

# CHICKEN PULAO

Serves 3-4 persons



This is probably the easiest Chicken Pulao recipe ever..and it turns out great too! This is a pulao recipe that doesn't involve the long yakhni making .. and yet tastes so good!

500 gm. Chicken pieces (*skinless*)  
 2 Cups Rice (*Presoaked for half an hour*)  
 1/4 Cup Cooking Oil  
 1 Medium Onion (*Sliced*)  
 1 tsp. Ginger Paste  
 1 tsp. Garlic Paste  
 2.5 tsp. Salt (*or to taste*)  
 1 tsp. Garam Masala Powder  
 1/2 tsp. Zeera  
 5 Cloves (*Laung*)

3 Cardamoms (*Chotee Illaichi*)  
 1 Black Cardamom (*Bari Illaichi*)  
 1 Small Cinnamon stick  
 6 Whole Black Peppers (*Sabot Kali Mirch*)  
 3.5 Cups Water

- 1 Fry the onion slices in oil till light golden brown.
- 2 Put in the chicken pieces and stir fry it in in ginger garlic paste ,till the chicken turns white.
- 3 Put in all the rest of the spices and fry for 5 more minutes, adding a very little water so that the chicken doesn't burn and cover and cook till the chicken is tender.
- 4 Put around 3.5 cups of water bring it to a boil.
- 5 Put in the soaked rice (*make sure you drain all the water before*).
- 6 Cook on medium-high flame (*not covered*) initially till the water has evaporated and then leave to cook on very low flame (*covered*) for about 15 minutes or till the rice is done completely.
- 7 Serve with raita, salad and kabab or if you are like our family.. with Zarda