

Cooking For One

Chicken Biryani

½ mug basmati rice
½ oz butter
1 onion, finely sliced
Vegetables of choice
1 bay leaf
2 cardamom pods
small cinnamon stick (optional)
¼ tsp turmeric
2 skinless chicken mini fillets, cut into large chunks
2 tsp Balti curry paste (more or less to taste)
1 oz raisins
1 mushroom
1 mug boiling water
1 tsp vegetable bouillon
Fresh or frozen coriander
2 tsp toasted flaked almonds, to serve

1. Preheat oven at 190°C, melt the butter in saucepan (with a tight fitting lid) and cook the onion and vegetables for about 5 mins, with the lid on.
2. Add chopped chicken mini fillets, cut into large chunks, the turmeric, cardamom pods, bay leaf and the 2 tsp curry paste. Stir in well.
3. Pour in the rice into the pan mix around well add the boiling water, raisins and any other green or soft vegetables you may want to add as well as the vegetable bouillon.
4. Bring back to the boil Place a tight-fitting lid on the pan and place in the oven for 15 mins.
5. Remove the lid from the pan, stir the ingredients around, serve into a warm bowl, sprinkle the coriander and flaked almonds on top.

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