

Butter Chicken Biryani

Ingredients

- 1 packet Maggi Juicy Butter Chicken
- 600 g skinless, boneless chicken thighs
- 1 Medium Red onion
- 450 g Basmati rice, cooked
- 1 Medium Green Pepper
- 100 g frozen peas, defrosted
- 1 large Onion
- 2 tablespoons Sunflower Oil
- 50 g pomegranate seeds
- 2 tablespoons Lemon Juice
- 1 bunch fresh coriander leaves, finely chopped

Instructions

1. Preheat oven to 180°C (160°C for fan oven), Gas Mark 4. Remove and unfold the cooking bag from top of the sachet, keeping the red tie for later use. Add the chicken, sliced red onion, rice and green pepper to the bag. Add 3 tablespoons cold water and pour in the seasoning from the sachet.
2. Fry the remaining sliced onion in the oil for 10 minutes slowly caramelising the onion over a moderate heat. Season with salt and pepper.
3. Remove the chicken biryani from the oven leaving dish to stand for 2-3 minutes before opening - the steam will be very hot. Cook the peas for 2 minutes in the microwave. Tip the chicken and rice into the dish and stir through the peas. Ensure that the chicken is fully cooked through and piping hot, then serve with the crispy onions, coriander, pomegranate seeds and a squeeze of lemon juice.

Nutrition

Carbohydrate	53.52 g
Energy	558.68 kcal
Fat	23.34 g
Fibre	3.97 g
Protein	33.88 g
of which: saturates	5.4 g
Sodium	205.32 mg
of which: sugars	11.96 g

55 Minutes

4