

chicken pulao andhra style

preparation time: 25 minutes
cooking time: 1 hour 55 minutes
chilli rating: medium

difficulty level: medium
serves: 10-12 as part of
an indian meal



ingredients

5 cups basmati rice
3 onions, sliced thinly
1½ tbs salt
150 ml vegetable oil and melted
unsalted butter, combined
1½-inch cinnamon stick
2 green cardamom pods
3 whole cloves
2 star anise
36 fresh curry leaves
1.5 kg chicken pieces or 1 whole
chicken (1.5 kg) cut into 16 pieces
1 tbs fresh ginger, grated
1 tbs garlic, crushed
5 fresh green chilli peppers, sliced
lengthways
1½ cups buttermilk
4 tomatoes, finely chopped
210 ml tin coconut cream
5 cups chicken stock (or water)
1 cup fresh coriander, chopped

method

Preheat oven to 425 F.

Place rice in a bowl and cover with cold water. Swirl rice with your hand, let rice settle, then drain off water. Repeat this process twice. Then cover rice with water and set aside. In another bowl mix onions with the salt and set aside.

In a degchi or heavy-based pan (about 12" diameter), heat oil mixture over medium-low heat. Add cinnamon, cardamom and cloves and cook until fragrant. Add star anise, half the curry leaves and mix well. Add onions and cook, uncovered, stirring frequently, until onions are golden-brown.

Add chicken pieces and cook, turning often, until chicken is lightly browned. Add ginger, garlic, green chill peppers, remaining curry leaves and buttermilk. Cook, uncovered, turning chicken occasionally, until chicken is cooked and liquid has reduced by half (liquid may look curdled).

Add tomatoes and cook, stirring often, until tomatoes soften. Stir in coconut cream and stock. Bring to boil over medium-high heat. Drain rice and add to pan. Mix well. Cook, partially covered, until almost all liquid absorbed and steam holes appear.

Remove from heat and cover pan with wet tea-towel. Cover tightly with lid and press edges of tea-towel around pan. Bake for 20 minutes. Remove from oven and set aside for 10 minutes. Sprinkle with the coriander and serve with the lemon wedges alongside.

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