

## **Iraqi Biryani**



### **Ingredients**

- ❖ 750g skinless chicken breast, diced
- ❖ 3 cups brown basmati rice
- ❖ 3 medium potato, cubed with skin on
- ❖ 3 medium onion, diced
- ❖ 3 carrot, cubed
- ❖ 500g frozen peas
- ❖ 1 can corn, drained
- ❖ ¼ cup sultanas
- ❖ 1/3 cup slivered almonds
- ❖ 1-2 tbs Mixed spice
- ❖ 1-2 tbs Curry powder
- ❖ 3 teaspoons of vegetable oil

### **Method**

Serves 7

1. Cook the rice on stove or in rice cooker
2. Bake potatoes in oven with a teaspoon of oil
3. Sauté onion in a teaspoon of oil until translucent, then add curry powder, mixed spice and chicken
4. In a separate pan, sauté carrots for a few minutes, then add peas and corn
5. Add cooked rice, baked potatoes and cooked chicken mixture to the vegetable mixture, combine, then transfer and serve on large platter
6. In a separate fry pan, toast almonds and serve as a condiment
7. Then toast sultanas as another condiment