

Recipe Name: Kashmiri Style Chicken Pulao Recipe
Diet Type: Non-Vegetarian
Course: One Pot Dish
Cuisine: Kashmiri
Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Rice - washed and soaked in water	4
• 300 grams Chicken breasts - cut into small pieces	
• 1 Mace (Javitri)	
• 1 inch Cinnamon Stick (Dalchini)	
• 3 Cloves (Laung)	
• 1 Mace (Javitri)	
• 1 inch Ginger	
• 4 cloves Garlic - chopped	
• 1 Onion - sliced	
• 1 cup Curd (Dahi / Yogurt)	
• 1 tablespoon Red Chilli powder	
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Coriander Powder (Dhania)	
• 1 teaspoon Black pepper powder	
• 1 tablespoon Cashew nuts	
• 5 Badam (Almond) - crushed	
• Salt - to taste	
• Sunflower Oil	

Preparation

- To begin making the Kashmiri Chicken Pulao Recipe, heat a pressure cooker with oil on medium flame, once the oil is hot add mace, cloves, cinnamon stick and let it sizzle.
- Once it sizzles, Add ginger, garlic and saute for a couple of minutes.
- Add onions an.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
-----------------	-------------	-----------	---------	-----------	-----------



542

37

60

17

2

2

