

Recipe Name: Kashmiri Style Yakhni Pulao With Chicken Recipe

Diet Type: Non-Vegetarian

Course: Lunch

Cuisine: Kashmiri

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Basmati rice - soaked in water for at least half an hour	5
• 500 grams Chicken - cut into pieces	
• 1/2 Onion - cut in two pieces	
• 2 Black cardamom (Badi Elaichi)	
• 1/2 teaspoon Whole Black Peppercorns	
• 1/2 teaspoon Cloves (Laung)	
• 2 inch Cinnamon Stick (Dalchini)	
• 1 Bay leaf (tej patta)	
• 1 pinch Nutmeg powder	
• 1 Mace (Javitri)	
• 6 cloves Garlic	
• 2 inch Ginger	
• 1 teaspoon Coriander (Dhania) Seeds	
• 3 cups Water	
• Salt - as required	
• 1 Onion - thinly sliced	
• 1-1/2 teaspoons Ginger Garlic Paste	
• 1/2 Tomato - chopped	
• 1 teaspoon Cumin seeds (Jeera)	
• 1/2 cup Curd (Dahi / Yogurt)	
• 1/2 teaspoon Coriander Powder (Dhania)	
• 1/2 teaspoon Red Chilli powder	
• 1 teaspoon Garam masala powder	
• 2 Cardamom (Elaichi) Pods/Seeds	
• 1-1/2 teaspoon Fennel seeds (Saunf) - ground	

Preparation



- To begin making the Kashmiri Style Yakhni Pulao With Chicken Recipe, we will first make the Yakhni or the stock/broth using 'Bouquet Garni' or a Spice Potli. To make the 'bouquet garni' or a Spice Potli, take a clean muslin cloth and place the onion, garlic pods, whole ginger, black cardamom pods, black peppercorns, coriander seeds, cloves, cinnamon stick, nutmeg, and mace on it and collect the ends of the cloth to tie a potli.
- Remove the bouquet garni and keep the stock with chicken pieces aside.
- The 'yakhni' is ready.
- In a wide pan, heat oil on medium heat, and fry the sliced onions.
- Take 1/4 of the onions and keep aside.
- In the remaining onions, add cumin seeds, ginger garlic paste, tomatoes, salt, red chilly powder, coriander powder and stir fry for about 3 minutes.
- After 3 minutes, add yogurt, garam masala and green cardamom.
- Cook on medium-high heat till the tomatoes get tender.
- Add fennel seeds and chicken pieces to the masala and let it simmer for another 3 to 4 minutes.
- Add this masala and soaked & drained rice to the prepared yakhni (stock) in the saucepan, turn on the heat and cook the rice in it uncovered for about 5 minutes or till the water dries up.
- After 15 minutes, switch off the stove and it is ready to be served.

Macronutrients

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