

Instant Pot Chicken Biryani

Yogurt-marinated chicken layered under saffron-streaked basmati with whole spices, caramelised onions, and a scatter of ghee-toasted cashews and raisins.

PREP	COOK	TOTAL	SERVES
30 min	30 min	1 hr	4

INGREDIENTS

MARINADE

1 lb boneless chicken, in 1½ inch pieces	1 tsp salt, to taste
½ cup plain full-fat yogurt	¼ tsp ground turmeric
1 tsp garam masala	1 tbsp lemon juice
1 tsp Kashmiri red chili powder	2 tbsp mint leaves, chopped
½ tbsp ginger paste	2 tbsp cilantro leaves, chopped
½ tbsp garlic paste	

WHOLE SPICES

1 cinnamon stick	½ tsp cumin seeds
2 bay leaves	½ tsp black peppercorns
5 green cardamom pods	4 cloves

BIRYANI

1 cup basmati rice, washed and soaked 20 minutes	1 onion, thinly sliced
2 tbsp ghee	2 tbsp warm milk
10 cashews	10 strands saffron
12 raisins	1 cup water

METHOD

MARINATE

- 1 Mix the chicken with all the marinade ingredients and refrigerate for 30 minutes, or up to 8 hours.

BUILD THE BIRYANI

- 1 Soak the saffron in the warm milk and set aside.
- 2 Heat the ghee on sauté and toast the cashews and raisins about a minute until lightly golden. Remove and reserve.
- 3 Cook the sliced onion 10–12 minutes, stirring often, until caramelised. Set half aside for garnish.
- 4 Add the whole spices for 30 seconds, then the marinated chicken. Sauté about 3 minutes, deglazing the base well, then spread the chicken in an even layer.
- 5 Spread the rice evenly over the chicken — don't stir. Drizzle the saffron milk over the rice and pour in the water.
- 6 Lock the lid, valve to sealing, and pressure cook on high for 4 minutes. Let the pressure release naturally for 10 minutes, then vent the rest.
- 7 Serve garnished with the reserved onions, cashews, raisins and cilantro, with raita alongside.

NOTES

Keeping the rice layered on top, not stirred in, is what keeps the grains distinct.

Soaking the rice for the full 20 minutes matters for even cooking at only 4 minutes under pressure.

Per serving — Calories: 453 kcal · Carbs: 50 g · Protein: 31 g · Fat: 14 g · Sodium: 752 mg · Fiber: 4 g · Sugar: 3 g

Adapted from Piping Pot Curry · <https://pipingpotcurry.com/chicken-biryani-instant-pot/> · Potbelly, typeset