

Coconut Chicken Biryani

1999 Recipe Contest Runner Up.

INGREDIENTS

- 4 tsp ground coriander
- 1 ¼ tsp mild curry powder
- 1/4 tsp apple pie spice
- 4 boneless, skinless chicken breast halves, about 1 lb
- 2 tbsp vegetable oil, divided
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 1 cup reduced fat canned coconut milk
- 1 carrot, peeled and coarsely shredded
- 2 green onions, thinly sliced
- 1/4 cup raisins
- 1/4 cup blanched slivered almonds, toasted

HOW TO MAKE

DIRECTIONS

Combine coriander, curry powder and pie spice in a small bowl. Reserve 1/4 tsp mixture. Rub chicken breasts with remaining mixture.

Heat 1 tbsp of oil in a large skillet over medium-high heat. Add chicken; cook 5 minutes on each side or until browned. Remove from skillet; set aside.

In same skillet, sauté rice-vermicelli mix with remaining 1 tbsp oil until vermicelli is golden brown.

Add 1 cup water, coconut milk, reserved 1/4 tsp spice mixture and Special Seasonings. Bring to a boil on high heat. Reduce heat to low. Cover; simmer 10 minutes.

Stir in carrots, green onion and raisins. Place chicken over rice; reduce heat to low. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside.

To serve, cut chicken breasts diagonally into 1/2-inch thick slices. Mound rice on a platter, arrange chicken slices around rice. Garnish with reserved almonds.



PREP
TIME
15min



COOK
TIME
40min



SERVES
4

PRODUCT

