



INGREDIENTS

- 3 Tablespoons Ghee or Oil
- 4½ Pounds Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, gible, or kidney; cut into 1" cubes
- 3 Cups Yellow Onion (chopped)
- ½ Cup Jalapeno Peppers (seeded and minced)
- ½ Cup Ginger Paste
- 2 Tablespoons Garam Masala
- 3 Teaspoons Ground Cumin
- 3 Teaspoon Ground Turmeric
- 4 Teaspoons Salt
- 3 Tablespoons Minced Garlic
- 6 Cups Tomatoes (chopped)
- 1½ Cup Golden Raisins
- 3 Cups Uncooked Long-Grain Basmati Rice (enriched or whole grain rich)
- 6¾ Cups Chicken Broth
- ¾ Cup Fresh Cilantro (chopped)
- ¾ Cup Sliced Unsalted Almonds
- 3 Limes (cut into wedges)

MEAL PATTERN CONTRIBUTION

-  Vegetable
-  Meat/Meat Alternate

DIRECTIONS

1. Heat the oil over medium-high heat in a large nonstick skillet or frying pan. Once the oil is shimmering, add the chicken pieces and let them cook undisturbed for 3-5 minutes until golden brown.
2. Turn the chicken pieces and add the onion, jalapeno, ginger, garam masala, cumin, turmeric and salt. Sauté for 3 minutes or until the onions have softened.
3. Add 1 tablespoon minced garlic, tomatoes and raisins to the pan. Stir well, then add the rice and broth.
4. Allow the liquid to come to a boil, then cover the pan with lid and turn the heat down to medium-low. Let the rice steam for 15 minutes. Turn off the heat and fluff the rice with a fork. Re-cover the pan and allow the rice to continue to steam for another 10 minutes.
5. Sprinkle cilantro leaves and almond slices on top for garnish.
6. Serve the Biryani straight out of the pan, accompanied by lime wedges for squeezing.

MEAL TYPE

 Lunch/Supper

YIELD

24 Cups

PORTION SIZES

Toddler: ½ Cup
Preschool: ¾ Cup
School Age: 1¼ Cups
Adult: 1¼ Cups