

Ingredients				
	Quantity:	Measure:	Ingredients:	Description:
	400	Grams	Chicken	Marinated
1		Teaspoon	Ginger Paste	For marinade
1		Teaspoon	Garlic Paste	For marinade
2		Medium	Chillies Green	ground to paste
1		Teaspoon	Coriander Leaves (Kothimbir)	paste
2		Tablespoon	Tomato Puree	For marinade
1		Tablespoon	Chilly Powder, Red	For marinade
1		Teaspoon	Turmeric Powder	For marinade
1		Teaspoon	Garam-Masala	For marinade
2		Tablespoon	Curds	For marinade
2		Teacup	Rice, Basmati	semi cooked
		As Required	Salt	for taste
		As Required	Food Colour	orange
1		Teaspoon	Milk	for diluting kesar
1		Pinch	Kesar (Saffron)	diluted in milk
1		Tablespoon	Cooking Oil	For frying
3		Medium	Onions	sliced thin
1		Large	Potatoes	peeled and cut
1		Tablespoon	Ghee	For rice
		As Required	Coriander Leaves (Kothimbir)	for garnishing

Method

1. Marinate the chicken with garlic, ginger, coriander, green chili, tomatoes puree, red chili powder, turmeric powder, dry garam masala powder, salt and yogurt and keep it aside for half an hour.
2. To the cooked rice add salt, sprinkle it with color and keep aside.
3. Heat milk, put pinch of Saffron - kesar and keep aside.
4. Heat 2 tbsp. of oil in pan. Deep fry half the quantity of onions and all the potatoes till onion is golden brown.
5. Remove both from the pan and keep aside.
6. Fry the remaining onion in the same oil till slight golden brown and put the marinated chicken. Cook for 10 minutes.
7. Take a separate vessel and put ghee and 1 tbsp. of oil, half quantity of semi-cooked rice, all fried potatoes and half quantity of fried onions and kesar-milk.
8. Put the cooked chicken on top of it and then cover it with the remaining semi-cooked rice.
9. Garnish with coriander leaves and rest of the fried onions. Tightly cover the utensil and cook for another 10 minutes.