
🔪 Epic Bite – Quick Chicken Biryani Curry

◆ Ingredients

- 1 kg Chicken (cut into pieces)
- 2 tbsp Ginger-Garlic-Chili Paste
- 1 tsp Haldi (Turmeric)
- ¼ cup Curd
- Oil (as required)
- ¼ cup Fried Onion
- 50 g Cashews
- 1 Tomato (chopped)
- 2 tbsp Coriander Powder
- 3 tbsp Red Chili Powder
- Salt to taste
- 1 tbsp Biryani Masala
- 1 tsp Garam Masala

◆ Method

Step 1: Marinate Chicken

1. Clean chicken pieces.
2. Mix with ginger-garlic-chili paste, haldi, curd, and salt.
3. Let it rest for **15 minutes** (while rice cooks to 80% if making biryani).

Step 2: Prepare Masala Paste

1. Blend fried onion, cashews, and tomato into a smooth paste.
2. Keep aside.

Step 3: Cook Chicken

1. Heat oil in a heavy pan.
2. Add marinated chicken and sear until lightly golden.
3. Stir in the onion-cashew-tomato paste.
4. Add coriander powder, red chili powder, biryani masala, and garam masala.
5. Cook on medium flame until chicken is tender and masala releases oil.
6. Adjust salt and spice to taste.

Step 4: Finish & Serve

- Garnish with fresh coriander leaves.
- Serve hot with rice, naan, or layer with 80% cooked rice for a quick biryani-style dish.

🌟 Epic Bite Tagline

“Rich cashew masala meets fiery biryani spice — one epic bite...”

This recipe gives you a **fast biryani-style curry base** with creamy cashew paste and bold masalas, perfect to pair with rice or roti.