Instant Pot Chicken Biryani

February 6, 2018   650 Comments

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my heart beets

Instant Pot Chicken Biryani

This aromatic and mouthwatering chicken biryani is a family favorite. In fact, I think I like chicken biryani just as much – possibly more than **Butter Chicken** and that's saying A LOT. But really, what's not to love about perfectly seasoned chicken + rice in one pot?

I'm sharing this recipe for the most amazing **Instant Pot Chicken Biryani** from my cookbook, ***Indian Food Under Pressure***. It's a recipe that deserves to be on the blog because I believe that everyone should be able to make authentic and delicious chicken biryani in one pot if they want to. Think: tender pieces of chicken and perfectly cooked rice all coated in a perfect blend of spices. SO GOOD.

I LOVE biryani. I've been eating biryani all my life (now I won't tell you exactly how long that is, ha) and have tried so many different types of biryani. I have already shared a **Veggie Biryani**, **Egg Biryani**, **Shrimp Biryani**, and a **Lamb/Beef Biryani** on the blog and am so happy to be adding chicken biryani to the list!

FEATURED COMMENT

★★★★★

"I just made this recipe for the 3rd or 4th time...losing track now, but my wife and I absolutely love it. Perfect times, ratios, and proportions."

– Randolph

If you are familiar with biryani, then you know it typically takes a very long time to prepare and requires dirtying several dishes. With my recipe + your Instant Pot, you can make a one-pot recipe that is just as good as the traditional version and creates less mess! It takes just 10 minutes of prep time and can be ready-to-eat in under an hour.
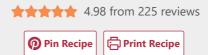
This dish is easy enough to make on a weeknight and impressive enough to serve to your guests at a dinner party. So invite me over for dinner, won't you? 😉

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Chicken Biryani Recipe (Instant Pot)

This flavorful chicken biryani is a family-favorite. Biryani, a well- seasoned meat and rice dish, typically takes a long time to prepare and requires dirtying several dishes but this one-pot recipe is just as good as the traditional version and creates less mess! It takes just 10 minutes of prep time and can be ready-to-eat in under an hour. It's easy enough to make on a weeknight and impressive enough to serve to your guests at a dinner party.

⭐⭐⭐⭐⭐ 4.98 from 225 reviews

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Ingredients

- ☐ 1 cup basmati rice soaked 15-30 minutes
- ☐ 3 tablespoons ghee
- ☐ ⅓ cup cashews halved
- ☐ 2 tablespoons golden raisins

Whole Spices

- ☐ 5 cardamom pods
- ☐ 4 whole cloves
- ☐ 2 bay leaf
- ☐ ½ cinnamon stick
- ☐ ½ teaspoon cumin seeds
- ☐ ½ teaspoon fennel seeds

- ☐ 1 onion thinly sliced
- ☐ 4 teaspoons minced garlic
- ☐ 2 teaspoons minced ginger
- ☐ 1 ½ pounds skinless and boneless chicken thighs cut into quarters

Ground Spices

- [ ] 2 teaspoons coriander powder
- [ ] 2 teaspoons paprika
- [ ] 2 teaspoons salt adjust to taste
- [ ] 1 teaspoon garam masala
- [ ] ¼ teaspoon black pepper
- [ ] ¼ teaspoon cayenne adjust to taste
- [ ] ¼ teaspoon ground cumin
- [ ] ¼ teaspoon turmeric

- [ ] 1 cup water
- [ ] ½ cup fresh cilantro leaves chopped
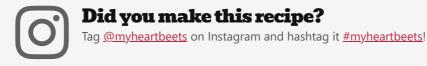- [ ] ½ cup fresh mint leaves chopped

Instructions

1. Soak the basmati rice in cold water for 15-30 minutes. Drain, rinse and set aside.

2. Press the sauté button. Add the ghee to the pot. When it melts, add the cashews and raisins. Stir-fry until the cashews begin to turn golden. Remove the cashews and raisins. Set aside.

3. Add the whole spices and stir. Once they begin to sizzle add the onions. Stir-fry for 6-7 minutes or until they turn golden brown.

4. Add the garlic and ginger and stir-fry for 30 seconds.

5. Add the chicken and stir-fry 6-7 minutes or until the outside of the chicken is no longer pink.

6. Add the ground spices and mix to coat the chicken.

7. Dump the rice on top of the chicken (do not mix). Add water.

8. Sprinkle half the cilantro and mint on top of the rice.

9. Secure the lid, close the pressure valve and cook for 6 minutes at high pressure.

10. Naturally release pressure for 10 minutes. Open the valve to release any remaining pressure.

11. Discard the whole spices. Sprinkle with remaining cilantro and mint and garnish with the ghee-coated cashews and raisins.

Video

Notes

- I love [this brand of basmati rice](#) – the rice grains are always perfectly cooked!

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If you love my chicken biryani, then be sure to check out [my Instant Pot Cookbook: Indian Food Under Pressure](#) for more tasty Indian recipes!

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About Ashley

Hi, I'm Ashley. Thanks for being here! I truly believe that food brings us closer together. Gather around a table with good food and good people, and you'll have the ingredients you need to create some happy memories. My hope is that you find recipes here that you can't wait to share with family and friends.

Meet Ashley

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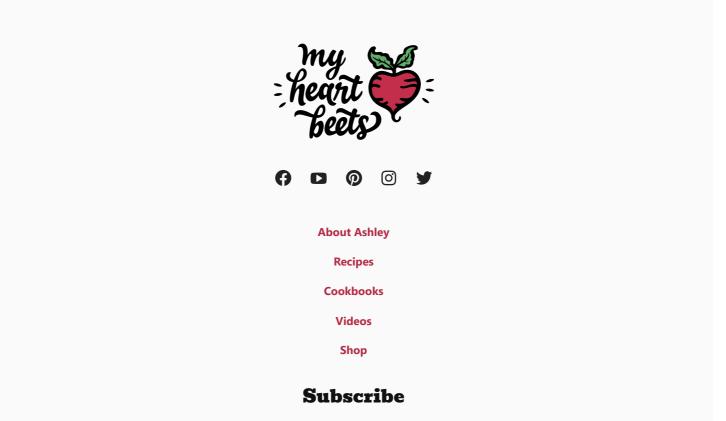
April 2, 2023 at 4:42 pm

I ate this at my sister's house and it is AMAZING! Sadly, I don't own an instant Pot. Can you suggest an adaptation for a slow cooker? Or the stove top?

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