Biryani Stuffed Roasted Chicken

Juicy curry roasted chicken leg atop masala biryani rice with cucumber mint raita.



PREPARATION

Yield: 10 servings

1. Marinate chicken leg quarters: In a large mixing bowl, combine all curry roasted chicken ingredients until chicken is fully coated in curry yogurt. Let chill for at least 2 hours (up to overnight).
2. Make the cucumber mint raita: In a mixing bowl, thoroughly combine all raita ingredients together. Cover and keep chilled until service.
3. Cook the biryani rice stuffing: Preheat an oven to 375°F. In a sauté pan on medium-high heat, add vegetable oil, garlic, onions, carrots, and curry spice blend, garam masala spice blend, and kosher salt. Cook 2-3 minutes until fragrant. Stir in basmati rice and stir until rice is completely coated in oil and spices.
4. In a 4" hotel pan (vary hotel pan size by quantity rice needed), add basmati rice mixture and hot chicken broth in a ratio of 1 cup uncooked rice to 1½ cups hot chicken broth. Tightly cover hotel pan and bake for 25-30 minutes, until rice has absorbed all water and is fluffy. Remove rice from oven and let sit covered for 5 minutes. Fluff rice and add red currants and chopped cilantro before serving.
5. Roast the marinated chicken: Preheat an oven to 350°F, low fan. Shake off any excess yogurt marinade from the chicken leg quarters and place the chicken in a single, even layer on a parchment-lined sheet tray. Bake chicken for 30-45 minutes, until chicken has reached an internal temperature of 165°F. Remove from oven and let rest for 5 minutes.
6. Stuff roasted chicken with rice: Slice open the top of the roasted leg quarters (as one would for a baked potato). Stuff ½ cup of biryani rice into the opening and garnish with cucumber mint raita.

INGREDIENTS

CURRY ROASTED CHICKEN

- [ ] 10 Noor Al-Jabal® Fresh Bone-in Leg Quarters, Skin-on (25606)
- [ ] 2½ (2.5) cups Greek yogurt
- [ ] 2½ (2.5) tbsp kosher salt
- [ ] 5 tsp garlic granules
- [ ] 5 tbsp yellow curry spice blend

BIRYANI RICE STUFFING

- [ ] 5 tbsp vegetable oil
- [ ] 5 tbsp garlic, minced
- [ ] ⅔ (.66) cup yellow onion, small diced
- [ ] 1¼ (1.25) cups carrots, shredded
- [ ] 2½ (2.5) tbsp yellow curry spice blend
- [ ] 2½ (2.5) tsp garam masala spice blend
- [ ] 2½ (2.5) tsp kosher salt
- [ ] 2½ (2.5) cups basmati rice, uncooked
- [ ] 3¾ (3.75) cups chicken stock, hot
- [ ] ⅔ (.66) cup red currants, dried
- [ ] 5 tbsp cilantro, minced

CUCUMBER MINT RAITA

- [ ] 1¼ (1.25) cups English cucumber, core removed, brunoise
- [ ] 5 tbsp mint leaves, fresh, minced
- [ ] 5 tbsp lemon juice
- [ ] 3¾ (3.75) cups Greek yogurt
- [ ] 5 tsp kosher salt

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