Coconut Chicken Biryani

Ingredients

1 lb Chicken Thighs (boneless, skinless)
1 1/2 t Salt
1 1/4 t Ginger (grated)
1/4 t Turmeric
3 T Vegetable Oil
2 T Water (plus 1 cup)
1 1/2 c Basmati Rice (soaked)
1 t Garam Masala
1 t Unsalted Butter

2 T Yogurt
1 t Garlic (minced)
1/2 t Chili Powder
1/2 c Onion (sliced)
2 Bay Leaves
14 oz Coconut Milk
1/4 T Cilantro (chopped)

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Instructions

1.In a medium bowl add basmati rice and enough water to cover the rice. Soak for 2 hours.

2.In a large bowl add chicken thighs, 1/2 teaspoon salt, yogurt, 1 teaspoon ginger, garlic, 1/2 teaspoon garam masala, turmeric, and chili powder. Mix well then refrigerate for at least 15 minutes or overnight.

3.Heat a dutch oven over medium low heat add oil and wait until it is hot. Add chicken and cook for 6 minutes then flip chicken and cook for another 6 minutes until both sides are browned. Remove chicken and place on a plate

4.Add onions and 1/2 teaspoon garam masala to the pot and stir scrapping up the bits from the bottom. Once the onions are getting dry add water and continue stirring. Add bay leaves and stir then add 1/4 teaspoon ginger and stir again. Drain basmati rice and add to the pot then stir. Add 1 teaspoon salt then stir again.

5.Heat up coconut milk in the microwave for 2 minutes until hot. Add coconut milk to the pot and 1 cup hot water. Stir well and bring to a boil. Once boiling add chicken back to the pot.

6.Cover the pot then cook for 10-15 minutes until rice is done. Remove the lid and

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sprinkle cilantro, then add butter and mix well. Serve immediately.