



Recipes

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Chicken Biryani Marinade

Serves 1

Ingredients:

- 1 cup Marinade
- 2 Tbsp. Fresh Garlic , chopped
- 2 1/2 Tbsp. Fresh Ginger , chopped
- 2 Tbsp. Garam Masala
- 6 oz. vol. Plain Yogurt
- 2 lbs. Boneless/Skinless Chicken Breast

Directions:

1. Place all ingredients except chicken into a food processor and blend until almost smooth.
2. Place chicken breasts in a mixing bowl and fold in yogurt marinade until chicken is thoroughly coated.
3. Marinate chicken 6 hours or overnight.
4. Hold refrigerated until ready for use.