

delicious dish

Monday Nights - Cooking Series - Biryani and Cobbler Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
Chicken Biryani	Fresh ginger 1½ pounds of boneless skinless chicken thighs or breasts or the 1 block of tofu 1 cooking onion 1 lime 2 handfuls of cilantro leaves, optional	grapeseed or sunflower oil curry powder or garam masala cardamom (omit if using garam masala) Kosher salt Freshly grated black pepper 1½ cups basmati rice 2½ cups coconut water (not coconut milk) ¾ cup mixed dried fruit, such as prunes, apricots, pineapple ½ cup mixed coarsely chopped nuts, such as almonds, pistachios, pine nuts, or sunflower seeds		
Cobbler	4-8 cups fruit (I'm using 6-7 peaches) 1 lemon 2 cups heavy cream Ice cream for serving	sugar cornstarch cinnamon flour baking powder salt Coarse sugar (demerara, sugar in the raw, turbinado)		