

# Creamy One Pot Chicken & Rice

When comfort food calls, nothing hits the spot quite like **Creamy One Pot Chicken & Rice**. It's rich, flavorful, and effortlessly easy to prepare—all in a single pan. Tender chicken, fragrant garlic, and Italian herbs mingle with fluffy rice in a creamy, cheesy sauce that tastes like pure comfort. This recipe is perfect for busy weeknights, cozy weekends, or any night when you crave something warm and satisfying without spending hours in the kitchen.

## Why One-Pot Recipes Are So Loved

### The Simplicity of One Pan

There's something magical about one-pot meals. You toss everything into a single pan, let the flavors meld, and end up with a complete, balanced dish that requires minimal cleanup. It's the ideal solution for busy home cooks who want wholesome, homemade food without the mess. In this creamy chicken and rice recipe, every element—from the juicy chicken to the fluffy rice—is cooked together, creating a dish that's flavorful, creamy, and deeply comforting.

### The Beauty of Comfort Food

Comfort food doesn't have to mean complicated. This creamy one-pot chicken and rice proves that simple ingredients can create extraordinary flavor. The chicken sears beautifully, the rice absorbs the seasoned broth, and the addition of cream and parmesan ties everything together with silky smoothness. It's a dish that feels like a warm hug—simple, satisfying, and made to be shared.

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### Description

A rich and creamy One Pot Chicken & Rice made with tender chicken, garlic, Italian herbs, and parmesan. A comforting, quick meal made entirely in one pan.

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## Ingredients

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- ☐ 1½ lbs boneless skinless chicken breasts, diced
  - ☐ 2 Tbsp olive oil
  - ☐ 3 cloves garlic, minced
  - ☐ 1 Tbsp Italian seasoning, divided
  - ☐ ½ tsp onion powder
  - ☐ Salt and pepper to taste
  - ☐ 2½ cups chicken broth
  - ☐ 1 cup uncooked long-grain white rice
  - ☐ ¾ cup heavy cream
  - ☐ ? cup grated parmesan cheese
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## Instructions

1. Season diced chicken with 1 tsp Italian seasoning, salt, and pepper.
2. Heat olive oil in a skillet over medium-high heat. Add chicken and cook for 5 minutes until golden.
3. Remove chicken and set aside. Add garlic; sauté 30 seconds.
4. Pour in chicken broth and stir, scraping browned bits.
5. Add rice, bring to a boil, then cover and simmer 15–20 minutes until tender.
6. Stir in heavy cream and parmesan. Add chicken back with remaining Italian seasoning and onion powder.
7. Stir, adjust seasoning, and serve hot.

## Notes

Add vegetables like spinach, broccoli, or mushrooms for variety.

Use half-and-half or Greek yogurt for a lighter option.

Reheat leftovers with a splash of broth to restore creaminess.

Store refrigerated for up to 3 days.

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## Gathering the Ingredients

### What You'll Need

For this recipe, you'll need one and a half pounds of boneless, skinless chicken breasts, cut into bite-sized pieces, two tablespoons of olive oil, three cloves of minced garlic, one tablespoon of Italian seasoning (divided), half a teaspoon of onion powder, salt and pepper to taste, two and a half cups of chicken broth, one cup of uncooked long-grain white rice, three-fourths cup of heavy cream, and one-third cup of grated parmesan cheese.

### Optional Add-Ins

One-pot dishes are perfect for customization. You can mix in vegetables like broccoli, spinach, mushrooms, or bell peppers for added color and nutrition. For a flavor boost, add a splash of white wine in place of some of the broth or sprinkle in crushed red pepper flakes for a bit of heat. This dish is endlessly flexible—easy to make your own while keeping its creamy, savory base intact. If you love baked versions, you'll also enjoy the [Easy No-Peek Chicken & Rice Dish](#) for a cozy oven-baked twist.

## Cooking the Chicken

### Preparing the Chicken

Start by dicing your chicken into small, even pieces to ensure they cook quickly and stay juicy. Season with a teaspoon of Italian seasoning, salt, and pepper. Heat olive oil in a large non-stick skillet over medium-high heat, then add the chicken. Cook for 5 minutes, stirring occasionally, until the pieces are golden brown. They don't need to be fully cooked through at this stage—the simmering process later will finish them perfectly.

### Building a Flavorful Base

Once the chicken is browned, remove it from the skillet and set it aside. Don't clean the pan—the browned bits left behind are flavor gold. Add minced garlic directly into the skillet and sauté for about 30 seconds until fragrant. This step infuses the oil with aromatic depth that will flavor the rice

beautifully. These early layers of flavor make the final dish taste rich and complex despite its simple preparation.

## **Cooking the Rice**

### **Combining Rice and Broth**

Pour the chicken broth into the skillet, scraping up any browned bits from the bottom with a wooden spoon. Stir in the uncooked long-grain white rice and bring the mixture to a boil. Once it starts bubbling, reduce the heat to medium-low, cover, and let it simmer for about 15–20 minutes. The rice will slowly absorb the broth, becoming tender and flavorful.

### **Timing Is Everything**

After about 18 minutes, check the rice. It should be tender but not mushy, with most of the liquid absorbed. If the rice looks dry before it's cooked, add a splash more broth. Keep the heat low to ensure even cooking. This gentle simmering method gives you fluffy, perfectly cooked rice that's infused with garlic and herb flavor—an ideal foundation for the creamy finish to come.

## **Making It Creamy**

### **The Cream and Cheese Finish**

Once the rice is cooked, stir in the heavy cream and grated parmesan cheese. The sauce thickens instantly, coating the rice in a velvety layer of richness. Add the chicken back to the skillet along with the remaining Italian seasoning and onion powder. Stir gently to combine everything. The heat from the rice will finish cooking the chicken and melt the cheese completely, creating a sauce that's creamy, smooth, and absolutely irresistible.

### **Perfecting the Consistency**

This dish should be creamy but not overly thick. If the sauce feels too rich, add a splash of chicken broth or milk to thin it out slightly. For a cheesier version, sprinkle in extra parmesan or even a bit of mozzarella for melt-in-your-mouth goodness. The balance of flavors—savory, creamy, and lightly herbed—makes it feel indulgent while staying simple enough for everyday cooking.

## **Variations and Add-Ins**

### **Add Vegetables or Herbs**

This recipe's beauty lies in its versatility. Try adding sautéed mushrooms for a hearty twist, or toss in baby spinach for freshness. Peas, corn, or diced zucchini add pops of color and sweetness. For more depth, sprinkle chopped fresh basil or parsley right before serving. These add-ins keep the dish interesting while complementing the creamy, garlicky base perfectly.

### **Make It Healthier or Heartier**

If you want to lighten things up, use half-and-half instead of heavy cream or replace it with Greek yogurt for a protein boost. For extra richness, you can use chicken thighs instead of breasts—they stay tender and juicy through simmering. This one-pot wonder can be elegant enough for guests or simple enough for weeknights, depending on how you tweak it.

## Serving and Storing

### How to Serve

This creamy chicken and rice dish is best served hot straight from the skillet. Garnish it with fresh herbs and a sprinkle of extra parmesan for presentation. Pair it with a crisp side salad or steamed vegetables to balance the richness. Garlic bread or dinner rolls also make great companions, perfect for soaking up that creamy sauce. It's hearty enough on its own but pairs beautifully with lighter sides.

### Storage and Reheating

Store leftovers in an airtight container in the refrigerator for up to three days. The sauce will thicken as it cools, so when reheating, add a splash of broth or milk to bring back the creamy texture. Warm it gently on the stove or in the microwave in short intervals, stirring occasionally. This dish reheats beautifully, making it a great option for meal prep or next-day lunches.

## Frequently Asked Questions

### Can I use brown rice instead of white rice?

Yes, but brown rice needs more liquid and time. Add an extra half cup of broth and cook for about 35–40 minutes instead of 20. Keep it covered to ensure it cooks evenly and absorbs the creamy sauce properly.

### Can I use something lighter than heavy cream?

Absolutely. Half-and-half, evaporated milk, or even Greek yogurt can replace heavy cream. The texture will be slightly lighter, but it will still be creamy and delicious.

### Can I make this vegetarian?

Yes! Substitute the chicken with mushrooms or chickpeas and use vegetable broth instead of chicken broth. The creamy texture and herby flavor remain just as satisfying in a meat-free version.

### What can I serve alongside this dish?

It's delicious with roasted vegetables, a fresh garden salad, or even garlic bread. If you want to keep things cozy, serve it with a side of steamed green beans or asparagus.

## Conclusion

The **Creamy One Pot Chicken & Rice** is proof that you don't need complicated steps or fancy ingredients to create a comforting, flavorful meal. With its silky sauce, perfectly seasoned chicken, and tender rice, it's a dish that feels special yet effortless. Whether you're feeding a family or cooking for one, this one-pot wonder delivers rich flavor, easy cleanup, and pure satisfaction. Once you try it, it'll become a weeknight staple in your kitchen.

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