

Homestyle Creamed Chicken on Rice

Few dishes bring the warmth of a country kitchen to your table like **Homestyle Creamed Chicken on Rice**. With its rich, velvety sauce, tender shredded chicken, and perfectly cooked rice, this Southern-inspired classic is pure comfort in every bite. It's a timeless recipe that transforms simple ingredients into something hearty, flavorful, and deeply satisfying. The combination of buttery cream sauce, savory chicken, and fluffy rice makes this dish a must-have for weeknights, family gatherings, or when you just crave something that feels like home.

The Beauty of Homestyle Cooking

Why Creamed Chicken Is a Southern Favorite

Homestyle cooking is all about warmth, simplicity, and heart — and creamed chicken is the epitome of that. The dish dates back to early Southern kitchens, where cooks used leftover chicken and pantry staples to create something filling and delicious. Over time, it became a comfort classic, celebrated for its smooth sauce and delicate flavor. Every spoonful brings creamy goodness balanced by the light texture of rice, creating a meal that's wholesome and satisfying.

Simple Ingredients, Big Flavor

What makes **Homestyle Creamed Chicken on Rice** so appealing is that it's easy to make with ingredients you likely already have. A touch of butter, a bit of flour, cream, chicken broth, and shredded chicken come together to create magic in one skillet. It's the kind of recipe that feels nostalgic yet fresh. For another simple yet flavor-packed one-pan dish, you can try the [Easy One Pan Cajun Chicken Rice](#), which brings a zesty twist to classic Southern comfort.

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- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [5 servings 1x](#)
- Diet: [Halal](#)

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Description

A rich and creamy Southern-inspired Homestyle Creamed Chicken on Rice recipe featuring tender shredded chicken, buttery cream sauce, and fluffy white rice for the perfect comfort meal.

Ingredients

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- ☐ 2 cups cooked long-grain white rice
 - ☐ 2 cups shredded chicken (rotisserie or cooked breast)
 - ☐ 2 tbsp unsalted butter
 - ☐ 2 tbsp all-purpose flour
 - ☐ 2 cups chicken broth (low sodium)
 - ☐ 1 cup heavy cream
 - ☐ ½ cup onion, finely diced
 - ☐ 1 cup mushrooms, sliced (optional)
 - ☐ 2 cloves garlic, minced
 - ☐ ½ tsp salt
 - ☐ ½ tsp black pepper
 - ☐ ½ cup green peas
 - ☐ 1 tbsp sour cream
 - ☐ 1 tbsp fresh parsley, chopped (for garnish)
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Instructions

1. Cook rice until fluffy and keep warm.
2. If using raw chicken, season, cook, and shred it before proceeding.

3. Melt butter in a skillet over medium heat. Add onion, garlic, and mushrooms. Sauté until soft and fragrant.
4. Add flour and whisk for one minute to create a smooth roux.
5. Gradually add chicken broth while whisking. Stir until smooth, then pour in heavy cream and mix well.
6. Add shredded chicken, peas, and sour cream. Simmer for 5 minutes until creamy and thick.
7. Serve over cooked rice and garnish with parsley.

Notes

Use rotisserie chicken for quick prep.

Replace heavy cream with half-and-half for a lighter version.

Add broccoli, corn, or spinach for extra flavor and color.

Store leftovers for 3 days or freeze for 2 months. Reheat gently with a splash of broth.

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Category: Main Course
- Method: Stovetop
- Cuisine: American, Southern, Comfort Food

Nutrition

- **Serving Size:** 350g
- **Calories:** 520kcal
- **Sugar:** 4g
- **Sodium:** 680mg
- **Fat:** 26g
- **Saturated Fat:** 14g
- **Unsaturated Fat:** 9g
- **Trans Fat:** 0g
- **Carbohydrates:** 45g
- **Fiber:** 2g
- **Protein:** 30g
- **Cholesterol:** 110mg

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Preparing the Ingredients

Choosing the Right Chicken

You can use rotisserie chicken for ease or cook your own chicken breasts from scratch. Rotisserie chicken offers convenience and flavor, while freshly cooked chicken provides a lighter texture. To prepare it from scratch, season chicken breasts with salt and pepper, cook them in a skillet until golden, and shred them once cooled. Both versions work beautifully, ensuring a tender, juicy result that blends seamlessly with the creamy sauce.

The Perfect Rice Base

Rice serves as the soft, comforting base for this dish. Long-grain white rice works best because of its fluffy texture and subtle flavor that complements the creamy sauce. For extra depth, cook the rice in chicken broth instead of water. This infuses each grain with a savory taste that enhances the dish. Once cooked, keep it warm until ready to serve. The rice should be tender but not mushy, creating the perfect contrast to the sauce's richness.

Building Layers of Flavor

Sautéing the Aromatics

The secret to great creamed chicken lies in the layers of flavor built at every step. Start by melting butter in a large skillet over medium heat. Add diced onions and sauté until soft and translucent. Then stir in minced garlic and sliced mushrooms, letting them cook until fragrant. These aromatics form the flavor backbone of the sauce, bringing depth and warmth. The butter blends with the natural sweetness of the onions to create an irresistible aroma that fills the kitchen.

Creating the Roux

Next, sprinkle all-purpose flour over the sautéed vegetables. Whisk continuously to form a smooth roux — the base for your creamy sauce. Cook it for about one minute until slightly golden to eliminate the raw flour taste. Gradually add chicken broth while whisking to maintain a smooth consistency. This process thickens the sauce and ensures it's rich without being heavy. The roux is what gives creamed chicken its signature velvety texture.

Making the Creamy Sauce

Adding the Creamy Components

Once the broth is incorporated, slowly pour in the heavy cream while stirring constantly. The sauce will transform into a luxurious, silky mixture. Season it with salt, pepper, and a hint of nutmeg for warmth. Then stir in a spoonful of sour cream — the secret ingredient that adds subtle tang and depth. It brightens the richness and gives the sauce a balanced, homestyle flavor that's never overpowering.

Perfecting the Texture

Let the sauce simmer gently for about five minutes to thicken. The goal is a consistency that coats the back of a spoon without feeling heavy. If it gets too thick, add a splash of broth to loosen it slightly. If it's too thin, let it simmer for a minute longer. Once it reaches the right balance, taste and adjust the seasoning. The sauce should be creamy, savory, and irresistibly smooth.

Bringing It All Together

Combining Chicken and Sauce

Add the shredded chicken to the skillet, stirring it into the sauce until evenly coated. The chicken will absorb the flavors, becoming tender and flavorful. Then add green peas for a touch of color and natural sweetness. Let the mixture simmer gently for another five minutes, allowing the sauce to thicken slightly and the flavors to meld beautifully. Every ingredient should feel harmoniously blended — creamy, rich, and comforting.

Serving Over Rice

To serve, spoon warm rice into individual bowls or plates. Pour a generous portion of the creamy chicken mixture over the top, making sure every bite includes a bit of sauce and rice. Garnish with freshly chopped parsley for brightness. This dish is rustic yet elegant, rich yet perfectly balanced. The contrast between the fluffy rice and velvety sauce makes every mouthful comforting and satisfying.

Tips, Tricks, and Variations

Make It Your Own

This dish is endlessly adaptable. Add steamed broccoli, corn, or spinach to increase the nutrients and add visual appeal. For a cheesy twist, stir in shredded cheddar or Parmesan just before serving. If you prefer a lighter version, replace heavy cream with half-and-half. To enhance the flavor, sprinkle a touch of paprika or cayenne for gentle warmth without overpowering the delicate balance of the sauce.

Storing and Reheating

Homestyle Creamed Chicken on Rice stores wonderfully for meal prep. Refrigerate leftovers in an airtight container for up to three days or freeze for up to two months. When reheating, add a splash of broth or cream to bring the sauce back to life. For the best texture, reheat gently on the stovetop rather than the microwave. The dish's flavor deepens overnight, making it even more delicious the next day.

Frequently Asked Questions

Can I make this with leftover chicken?

Yes. Leftover roasted or rotisserie chicken works perfectly and saves prep time.

Can I use milk instead of cream?

You can, though the sauce will be thinner. Add a little extra flour or cornstarch to maintain thickness.

Can I substitute rice with another grain?

Definitely. Mashed potatoes, egg noodles, or even quinoa make excellent alternatives.

Can I make this dish ahead of time?

Yes. Prepare the sauce and chicken in advance, then refrigerate and reheat before serving.

What vegetables go best in this recipe?

Mushrooms, peas, carrots, or baby spinach are all fantastic additions.

Conclusion

Homestyle Creamed Chicken on Rice is the definition of comfort food. Creamy, rich, and deeply satisfying, it transforms simple pantry staples into something that feels like a warm hug. The buttery sauce, tender chicken, and fluffy rice work in harmony to deliver flavor and nostalgia in every bite. Whether you're cooking for your family or just treating yourself to a classic homemade meal, this dish guarantees comfort and satisfaction. It's proof that some recipes never go out of style — they only get better with time.

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