

One-Pan Creamy Chicken and Rice

One-Pan Creamy Chicken and Rice is the kind of comforting recipe that brings everyone to the dinner table. With tender chicken thighs, buttery rice, aromatic vegetables, and parmesan stirred in at the end, it's a dish that's both rich and nourishing. What makes this recipe shine is its simplicity. Everything cooks in one pan, which means less cleanup and deeper, layered flavors. Whether you're feeding your family, meal prepping, or cooking for a gathering, this recipe offers comfort and convenience in every bite.

Why One-Pan Creamy Chicken and Rice Is Special

A Classic Comfort Dish

Chicken and rice have been paired together in kitchens around the world for centuries. They're humble ingredients that, when cooked with care, create meals that are hearty and comforting. Adding creamy butter, cheese, and herbs elevates the dish into something luxurious yet approachable. It's the kind of recipe you crave on chilly evenings or after a long day.

Perfect for Busy Evenings

The beauty of this recipe lies in its one-pan approach. By cooking everything in a single pot, you allow flavors to mingle while keeping cleanup minimal. From sautéing vegetables to simmering rice, each step builds depth of flavor. For families or busy individuals, that combination of flavor and efficiency makes this dish a go-to weeknight solution.

Creamy Chicken and Rice

One-Pan Creamy Chicken and Rice

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- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [6 servings 1x](#)

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Description

One-Pan Creamy Chicken and Rice is a comforting dish made with juicy chicken thighs, aromatic vegetables, creamy rice, and parmesan cheese.

Ingredients

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Scale

- ☐ 1/4 cup olive oil
- ☐ 4 Tbsp unsalted butter, divided
- ☐ 1 medium onion, finely diced
- ☐ 2 large carrots, grated or cut into matchsticks
- ☐ 1 1/2 lbs boneless, skinless chicken thighs, cut into 1-inch pieces
- ☐ 2 tsp salt, divided
- ☐ 1/4 tsp black pepper
- ☐ 2 bay leaves (optional)
- ☐ 1 cup dry white wine (Chardonnay recommended)
- ☐ 5 cups hot low sodium chicken broth
- ☐ 2 cups jasmine rice, unrinsed
- ☐ 1 head garlic
- ☐ 1/3 cup fresh parsley, chopped
- ☐ 1/2 cup shredded parmesan cheese, plus more for serving

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Instructions

1. Heat olive oil and 2 Tbsp butter in a pot. Add onion, carrots, and 1 tsp salt. Cook until golden.
2. Add chicken, bay leaves, 1 tsp salt, and pepper. Cook until browned.
3. Increase heat and add white wine. Reduce until mostly evaporated.
4. Stir in hot broth and rice. Place whole garlic head (cut side down) into center. Cover and simmer 15 minutes.
5. Remove garlic head. Stir in remaining butter, parsley, and parmesan until creamy.
6. Serve hot with extra parsley and parmesan.

Notes

For brown rice, extend cooking to 45 minutes. Instant brown rice cooks in the same time as jasmine.

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Category: Dinner
- Method: One-Pan Cooking

- Cuisine: **American**

Nutrition

- **Serving Size:** 1 portion
- **Calories:** 480
- **Sugar:** 3g
- **Sodium:** 850mg
- **Fat:** 25g
- **Saturated Fat:** 11g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g
- **Carbohydrates:** 42g
- **Fiber:** 2g
- **Protein:** 28g
- **Cholesterol:** 105mg

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Ingredients That Make It Work

The Essentials

The recipe calls for olive oil, butter, onions, carrots, chicken thighs, rice, garlic, chicken broth, dry white wine, parsley, and parmesan cheese. Each ingredient plays a vital role: the onion and carrots add sweetness, garlic infuses aroma, broth brings savory depth, and parmesan finishes the dish with a creamy richness. The result is a balanced meal that feels indulgent but remains wholesome.

Flexible Options

Adaptability is one of this recipe's strengths. Swap thighs for chicken breasts if you prefer leaner meat. Use brown rice for a nuttier flavor and added fiber, though cooking time increases. If you'd rather avoid alcohol, substitute the wine with more chicken broth. Parmesan can be swapped for pecorino, or left out for a dairy-free alternative. These flexible options make the dish customizable to your pantry and preferences.

Step-by-Step Guide to Cooking

Building the Base

Begin by heating olive oil and butter in a heavy pot. Sauté diced onions, carrots, and salt until softened and golden. This step creates the foundation of flavor. Add the chopped chicken thighs, season with more salt and black pepper, and sauté until the chicken develops a light golden color. The browned bits stuck to the pot are flavor gold, so don't rush this stage.

Adding Liquid and Rice

Next, increase the heat and deglaze with white wine, scraping up all the caramelized bits. Add hot chicken broth and uncooked jasmine rice, stirring to combine. Place a whole head of garlic (cut to expose the cloves) into the pot. Reduce the heat to low, cover tightly, and simmer until the rice is tender and creamy. This technique allows the garlic to infuse the entire dish with a mellow, rich flavor.

Finishing Touches

Making It Creamy

Once the rice is fully cooked, remove the garlic head. Stir in more butter, fresh parsley, and shredded parmesan cheese. The butter enhances the creaminess, while parsley adds freshness and color. Parmesan melts into the rice, creating a velvety texture that binds everything together. This finishing step turns a humble pot of chicken and rice into a dish worthy of serving at the dinner table.

Serving Straight from the Pot

The rustic beauty of this recipe is that it can be served directly from the pot. Family members or guests can help themselves, creating a warm and communal atmosphere. If you'd prefer a more formal presentation, spoon the creamy chicken and rice into bowls and garnish with extra parsley and parmesan. Either way, the dish is hearty, inviting, and satisfying.

Serving Suggestions

Traditional Pairings

Although this one-pan meal is complete on its own, adding a few sides rounds out the dinner experience. A crisp green salad with lemon vinaigrette balances the richness. Steamed broccoli or roasted Brussels sprouts add nutrition and texture. Garlic bread is another excellent side, perfect for soaking up every last bit of creamy rice and sauce.

Creative Twists

You can also take this dish in creative directions. Serve it alongside grilled vegetables, or top it with sautéed mushrooms for added depth. Pair it with a light soup as a starter for a full-course dinner. If you enjoy experimenting with chicken recipes, you may also want to explore [Chicken Christopher at Home](#), another comforting dish that balances elegance with approachable preparation.

Flavor Variations

Adding Vegetables

While carrots and onions form the base, you can easily add other vegetables. Peas, corn, or spinach bring color and variety. Mushrooms add earthiness, while bell peppers contribute sweetness. Adding vegetables not only boosts nutrition but also introduces new layers of flavor and

texture.

Adjusting the Richness

If you prefer a lighter dish, reduce the amount of butter and cheese. For extra richness, stir in a splash of heavy cream or half-and-half at the end. Smoked paprika or thyme can also be added to the seasoning for a warm, aromatic note. These variations allow you to tailor the recipe to your exact taste.

Meal Prep and Storage

Refrigerating Leftovers

This dish makes excellent leftovers. Store in an airtight container in the refrigerator for up to four days. To reheat, warm gently on the stovetop with a splash of broth or water to restore creaminess. Microwaving works too, but stirring halfway through helps keep the rice moist and creamy.

Freezing for Later

One-Pan Creamy Chicken and Rice also freezes well. Allow the dish to cool, then portion into containers and freeze for up to two months. When reheating, thaw in the fridge overnight and warm on the stove with extra broth. The rice may soften slightly, but the flavors remain just as comforting.

Family-Friendly Benefits

Perfect for Picky Eaters

Kids often love this recipe because of its mild flavors and creamy texture. Cutting the chicken into small pieces makes it easy to eat, and the cheesy rice appeals to even the pickiest palates. It's a dish that brings comfort to the entire family without needing extra effort.

Ideal for Gatherings

This recipe is also perfect for larger gatherings. It scales easily, and the one-pot preparation makes cooking for a group manageable. Serve it buffet-style for casual dinners or in individual bowls for a sit-down meal. Garnished with fresh herbs and cheese, it's sure to impress guests while keeping prep simple.

FAQ

Can I make this with chicken breasts instead of thighs?

Yes, chicken breasts work, though they're leaner and may dry out faster. Be careful not to overcook them. Thighs remain juicier and more forgiving.

What can I use instead of wine?

You can replace the wine with more chicken broth. While the wine adds depth of flavor, the broth ensures the dish remains savory and delicious.

Can I make this dairy-free?

Absolutely. Omit the parmesan and replace butter with olive oil. The dish will still be creamy thanks to the starch released by the rice.

Is this recipe gluten-free?

Yes, as long as your chicken broth and parmesan are certified gluten-free. Double-check labels to avoid hidden gluten in packaged products.

Conclusion

One-Pan Creamy Chicken and Rice is proof that simple ingredients can create extraordinary comfort food. With its tender chicken, creamy rice, and flavorful broth, it's a dish that never disappoints. Whether you make it for a quick family dinner, prepare it in advance for busy weeks, or serve it at gatherings, it's versatile, satisfying, and endlessly adaptable. Once you try it, it may just become one of your most-requested meals.

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