

Flavor-Packed Chicken and Rice That's Perfect for Any Night of the Week

This chicken and rice dish stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 lb chicken thighs, boneless and skinless
- 1 cup long-grain rice
- 2 cups chicken broth
- 1 onion, diced
- 3 cloves garlic, minced
- 1 bell pepper, chopped
- 1 tsp paprika
- 1 tsp cumin
- Salt and pepper to taste
- Fresh parsley for garnish

DIRECTIONS

1. In a large skillet, heat a tablespoon of oil over medium heat. Add the diced onion and bell pepper, sautéing until softened.
2. Add the minced garlic and cook for an additional minute until fragrant.
3. Season the chicken thighs with paprika, cumin, salt, and pepper. Add them to the skillet, browning on both sides.
4. Stir in the rice, ensuring it's well-coated with the spices and oil.
5. Pour in the chicken broth, bring to a boil, then reduce heat to low. Cover and simmer for 20 minutes or until the rice is tender and the chicken is cooked through.
6. Fluff the rice with a fork and garnish with fresh parsley before serving.

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