

This Baked Chicken and Rice Recipe Is Your New Weeknight Hero

Oven Baked Chicken and Rice ??



OVEN
375°F

TIME
5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 1 1/2 cups long-grain white rice
- 3 cups chicken broth
- 2 stalks celery, chopped
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 tsp paprika
- 1/2 tsp dried thyme
- Salt and pepper, to taste
- Fresh parsley, for garnish (optional)

DIRECTIONS

- 1.** Preheat Oven: Preheat oven to 375°F (190°C).
- 2.** Sear the Chicken: Heat olive oil in a large oven-safe skillet or Dutch oven over medium-high heat. Season chicken thighs with salt, pepper, and paprika. Sear for 4-5 minutes per side until golden brown. Remove and set aside.
- 3.** Sauté Aromatics: In the same pan, add chopped onion, celery, and garlic. Sauté for 3-4 minutes until softened and fragrant.
- 4.** Toast the Rice: Add the rice and stir for 2 minutes to coat in the flavor and oil.
- 5.** Add Broth & Seasonings: Pour in chicken broth. Stir in thyme, salt, and pepper. Bring to a simmer.
- 6.** Assemble & Bake: Nestle seared chicken thighs on top of the rice. Cover tightly with foil or a lid. Bake for 45-50 minutes, until the chicken is fully cooked (165°F) and rice is tender.
- 7.** Serve: Fluff the rice with a fork. Garnish with fresh parsley if desired. Serve warm and enjoy!

TIPS FOR SUCCESS

Use long-grain rice for the best texture-short-grain may turn mushy.
Brown the chicken well to add flavor to the pan before baking.
Cover tightly so the rice cooks evenly in the oven.
Add a squeeze of lemon just before serving. ?

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/this-baked-chicken-and-rice-recipe-is-your-new-weeknight-hero/>