

## Easy Angel Chicken Rice Recipe - A Weeknight Family Favorite

If you're craving something warm, creamy, and ultra-satisfying,



**TIME**  
**20 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- Salt and black pepper, to taste

For the Sauce:

- 1 packet dry ranch dressing mix
- 8 oz cream cheese, softened
- $\frac{1}{2}$  cup chicken broth
- 1 tablespoon butter
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 cup heavy cream

For the Rice:

- 1 cup white rice (or brown rice)
- 2 cups water or chicken broth

### DIRECTIONS

1. ? Step 1: Cook the Rice: In a saucepan, bring 2 cups of water or chicken broth to a boil.
2. Add 1 cup rice, reduce heat, cover, and simmer for 15-20 minutes until tender.
3. Fluff with a fork and set aside.
4. ? Step 2: Cook the Chicken: Season chicken breasts with salt and pepper.
5. Heat olive oil in a skillet over medium heat.
6. Cook chicken for 6-7 minutes per side or until internal temp reaches 165°F (75°C).
7. Remove chicken and set aside.
8. ? Step 3: Make the Creamy Ranch Sauce: In the same skillet, melt butter over medium heat.
9. Stir in cream cheese, chicken broth, garlic powder, and onion powder.
10. Mix until cream cheese is fully melted and smooth.
11. Add ranch seasoning and heavy cream. Simmer for 3-5 minutes until slightly thickened.
12. ? Step 4: Combine & Serve: Slice or cube the cooked chicken and return it to the skillet.
13. Stir to coat in the creamy sauce.
14. Serve chicken and sauce over your prepared rice and enjoy every cozy bite.

### TIPS FOR SUCCESS

Use rotisserie chicken for a shortcut Sub rice with egg noodles or mashed potatoes Want it spicy?

