

Creamy Chutney Mayo Chicken & Rice Bake: A Tangy Comfort Classic

Chutney Mayo Chicken & Rice Bake: A Cozy, Creamy Dinner With a Tangy Kick



OVEN
350°F

TIME
45 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 2 chicken breasts, cubed
- 1 cup rice, cooked (white, brown, or jasmine)
- 1 cup mayonnaise
- ... cup chutney (mango chutney is especially delicious!)
- 1 tsp garlic powder
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Mix the Sauce: In a medium bowl, whisk together the mayonnaise, chutney, garlic powder, salt, and pepper until smooth.
- 3.** Combine in a Baking Dish: In a greased baking dish, combine the cubed chicken, cooked rice, and sauce mixture. Stir to ensure everything is well-coated.
- 4.** Bake: Bake uncovered for 25-30 minutes, or until the chicken is fully cooked and the top is golden and bubbly.
- 5.** Serve: Remove from oven and let sit for 5 minutes before serving. Garnish with fresh herbs if desired.

SWAPS & NOTES

Chutney Options : Mango chutney is the classic, but feel free to try apricot, peach, or even onion chutney for a savory spin.

Protein Flex : Use cubed turkey, rotisserie chicken, or even tofu for a twist.

Rice Upgrades : Use seasoned rice, wild rice, or a mix of grains to add extra texture.

Veggie Boost : Add frozen peas, diced carrots, or broccoli for a full meal in one dish.

TIPS FOR SUCCESS

Precook the Rice : This recipe relies on pre-cooked rice for a creamy-not soggy-finish.

Use Real Mayo : Avoid substitutes like Miracle Whip or light mayo, which can affect flavor and texture.

Check Doneness : Chicken should reach 165°F internally.

Cut a cube to make sure it's cooked through.

