

Creamy Paprika Chicken & Melting Rice: Ultimate Comfort Food Dish

Creamy Paprika Chicken & Melting Rice: A One-Pan Dish that Melts in Your Mouth!



TIME
3-4 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

4 chicken fillets (about 1.3-1.5 lbs / 600-700g, boneless, skinless chicken breasts or thighs)
200 g rice (about 1 cup, long-grain or Basmati rice)
1 onion, thinly sliced
2 garlic cloves, minced
20 cl fresh cream (about $\frac{3}{4}$ cup, heavy cream or thick cream)
10 cl chicken broth (about $\frac{1}{2}$ cup, low-sodium preferred)
1 tbsp sweet paprika (Hungarian paprika recommended for color and authentic taste)
1 tsp Dijon mustard
2 tbsp olive oil
Salt, pepper (to taste)
Fresh parsley for garnish (optional)

Swaps and Notes:

Chicken: Chicken fillets (breast or thigh) are tender and cook quickly. Boneless, skinless chicken thighs are also excellent for this recipe as they stay very juicy and have more flavor.

Rice: Long-grain rice like Basmati or Jasmine is ideal as it absorbs the sauce well and remains slightly separate. You can experiment with other rice types, but cooking times and textures may vary.

Fresh Cream: Heavy cream will yield a richer and more decadent sauce. Lighter creams can be used,

but the consistency will be slightly less thick.

Sweet Paprika: This is the star spice of the dish.

Use a good quality sweet paprika for authentic flavor and vibrant color. If you like more heat, add a pinch of hot paprika or cayenne pepper.

Mustard: Dijon mustard adds a slight tang and helps to emulsify the sauce without giving the dish a strong mustard taste.

Chicken Broth: Use a good quality chicken broth (low-sodium if possible) to control the overall seasoning.

Garnish: Fresh parsley adds a crucial touch of freshness and color at the end.

Instructions:

Prepare Chicken: Cut the chicken fillets into medium-sized pieces (about 1-inch chunks). Season them generously with salt and pepper.

Sear Chicken: In a large skillet or Dutch oven with a thick bottom, heat 1 tbsp olive oil over medium-high heat. Add the chicken pieces and sear them until golden brown on all sides, about 3-4 minutes. The chicken doesn't need to be fully cooked through at this stage. Remove the chicken from the pan and set aside.

SautØ Aromatics: In the same pan (without cleaning it, the browned bits are packed with flavor!), add the remaining 1 tbsp olive oil. Add the thinly sliced onion and sautØ over medium heat for 3-4 minutes, until it softens and becomes translucent. Add the minced garlic and cook for another minute until fragrant.

Add Paprika & Mustard: Stir in the sweet paprika and Dijon mustard with the sautØed onion and garlic. Cook for about 1 minute, stirring constantly, to toast the paprika and release its aroma.

Build the Sauce & Add Rice: Pour in the chicken broth and fresh cream. Bring the mixture to a gentle simmer, stirring well. Add the rice to the simmering sauce, stirring to ensure it's evenly distributed. Season lightly with a pinch of salt and pepper.

Return Chicken & Simmer: Return the seared chicken pieces to the pan, nestling them into the sauce and rice. Cover the pan with a lid. Reduce the heat to low and let it simmer for 15-20 minutes. The rice should cook through, absorbing the liquid, and the chicken should be tender.

Final Touches & Serve: Uncover the pan. Check if the chicken is cooked through (internal temperature of 165°F / 74°C) and the rice is tender and absorbed the liquid ("fondant"). If the sauce is too thick, add a splash more broth or milk. If too thin, simmer uncovered for a few more minutes. Adjust seasoning with salt and pepper as needed. Garnish generously with fresh parsley before

serving hot.

Tips for Success:

Sear Chicken Well: Browning the chicken before adding it to the sauce builds a deeper flavor foundation.

Use Good Paprika: A quality sweet paprika provides authentic color and rich flavor.

Don't Rinse Rice: Unlike some rice dishes, not rinsing the rice here allows a bit of its starch to release, contributing to the "melting" consistency of the final dish.

Low and Slow Simmer: Once covered, maintain a gentle simmer. This ensures the rice cooks evenly and the chicken remains tender.

Check for Doneness: Ensure the chicken is cooked through and the rice is tender. If the rice is still hard, add a little more liquid and continue to simmer.

Serving Suggestions and Pairings:

Serve with a simple green salad for freshness.

DIRECTIONS

1. **This :** Creamy Paprika Chicken & Melting Rice comes together beautifully, mostly cooked in one pan for maximum flavor and easy cleanup!
2. **Prepare :** Chicken: Cut the chicken fillets into medium-sized pieces (about 1-inch chunks). Season them generously with salt and pepper.
3. **Sear :** Chicken: In a large skillet or Dutch oven with a thick bottom, heat 1 tbsp olive oil over medium-high heat. Add the chicken pieces and sear them until golden brown on all sides, about 3-4 minutes. The chicken doesn't need to be fully cooked through at this stage. Remove the chicken from the pan and set aside.
4. **SautØ Aromatics:** In the same pan (without cleaning it, the browned bits are packed with flavor!), add the remaining 1 tbsp olive oil. Add the thinly sliced onion and sautØ over medium heat for 3-4 minutes, until it softens and becomes translucent. Add the minced garlic and cook for another minute until fragrant.
5. **Add :** Paprika & Mustard: Stir in the sweet paprika and Dijon mustard with the sautØed onion and garlic. Cook for about 1 minute, stirring constantly, to toast the paprika and release its aroma.
6. **Build the : Sauce & Add Rice:** Pour in the chicken broth and fresh cream. Bring the mixture to a gentle simmer, stirring well. Add the rice to the simmering sauce, stirring to ensure it's evenly distributed. Season lightly with a pinch of salt and pepper.
7. **Return :** Chicken & Simmer: Return the seared chicken pieces to the pan, nestling them into the sauce and rice. Cover the pan with a lid. Reduce the heat to low

and let it simmer for 15-20 minutes. The rice should cook through, absorbing the liquid, and the chicken should be tender.

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9. **Tips for Success: Sear Chicken Well:** Browning the chicken before adding it to the sauce builds a deeper flavor foundation.
10. **Use : Good Paprika:** A quality sweet paprika provides authentic color and rich flavor.
11. **Don't : Rinse Rice:** Unlike some rice dishes, not rinsing the rice here allows a bit of its starch to release, contributing to the "melting" consistency of the final dish.
12. **Low and : Slow Simmer:** Once covered, maintain a gentle simmer. This ensures the rice cooks evenly and the chicken remains tender.
13. **Check for : Doneness:** Ensure the chicken is cooked through and the rice is tender. If the rice is still hard, add a little more liquid and continue to simmer.
14. **Serving Suggestions and Pairings:** This Creamy Paprika Chicken & Melting Rice is a hearty and complete meal on its own. It's fantastic for a cozy family dinner or when you need a comforting dish.
15. **Serve with a simple green salad for freshness.**
16. **A side of crusty bread for soaking up any extra sauce.**
17. **For other fantastic comforting chicken dishes, you might also enjoy my Slow Cooker Chicken & Gravy or my This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit.**
18. **Storage and Leftover Tips:** Leftover Creamy Paprika Chicken & Melting Rice is delicious! Store in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of chicken broth or milk if the rice has absorbed too much liquid and the dish seems dry. You can also microwave individual portions. Freezing this dish is generally not recommended due to the rice texture.
19. **More Recipes You Will Love:** If you loved the tender chicken and creamy, comforting flavors of this dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
20. **For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!**
21. **If you're a fan of delicious grilled chicken, my Chicken Satay with Peanut Sauce is a must-try.**
22. **For a quick and flavorful chicken dish cooked in your air fryer, my Air Fryer Chicken Fajitas are perfect.**
23. **And for a flavorful chicken dish with a kick, my Crispy Fried Chicken Bites with Fries are a fantastic option.**

24. Final Thoughts: This Creamy Paprika Chicken & Melting Rice is a true testament to comforting, homestyle cooking - incredibly flavorful, satisfying, and easy to make. It's perfect for bringing warmth and smiles to your dinner table. Give it a try, and enjoy this delicious, one-pan wonder!
25. What's your favorite one-pot meal that simplifies dinner time? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

The rice is cooked directly in the sauce, absorbing all those wonderful flavors, making it "meltingly" tender and incredibly fragrant.

It's a complete meal made primarily in one pan, which makes cleanup a breeze - a true win for any busy cook!

Boneless, skinless chicken thighs are also excellent for this recipe as they stay very juicy and have more flavor.

Rice: Long-grain rice like Basmati or Jasmine is ideal as it absorbs the sauce well and remains slightly separate.

TIPS FOR SUCCESS

Sear Chicken Well: Browning the chicken before adding it to the sauce builds a deeper flavor foundation.

Use Good Paprika: A quality sweet paprika provides authentic color and rich flavor.

Don't Rinse Rice: Unlike some rice dishes, not rinsing the rice here allows a bit of its starch to release, contributing to the "melting" consistency of the final dish.

Low and Slow Simmer: Once covered, maintain a gentle simmer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-paprika-chicken-melting-rice-ultimate-comfort-food-dish/>