

Creamy Paprika Chicken Curry Bowl with Rice & Golden Potatoes

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OVEN
400°F

TIME
20-25 min

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INGREDIENTS

Chicken breast, cubed (about 1 lb / 450g)
Garlic, finely chopped (3-4 cloves)
Onion, finely chopped (1 medium)
Paprika (2-3 teaspoons, smoked or sweet, or a mix)
Heavy cream or yogurt (1 cup heavy cream or 1.5 cups plain full-fat Greek yogurt)
Olive oil or butter (2 tablespoons)
Cooked basmati or jasmine rice (2 cups, for serving)
Diced golden potatoes (2 medium, diced into 1/2-inch cubes)
Fresh parsley for garnish
Salt, pepper, and chili flakes (optional), to taste

Swaps and Notes:

Chicken: Boneless, skinless chicken thighs can be used instead of breasts for an even juicier curry.

Paprika: Smoked paprika adds a wonderfully deep, smoky flavor, while sweet paprika provides a milder, sweeter note. Use what you prefer, or combine them!

Cream vs. Yogurt: Heavy cream will give a richer, more decadent sauce. Plain full-fat Greek yogurt offers a tangier, slightly lighter sauce (ensure you stir it in off the heat to prevent curdling, then gently simmer).

Potatoes: Yukon Gold potatoes are perfect for their golden color and creamy texture when cooked. Russet potatoes can also be used, but might be a bit

fluffier.

Rice: Basmati or jasmine rice are aromatic choices, but any white rice or even brown rice would work as a base. For a different type of rice dish, you might enjoy my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#).

Spice Level: Adjust chili flakes to your desired level of heat. Omit if you prefer no spice.

Herbs: Fresh cilantro would also be a fantastic garnish for this curry.

DIRECTIONS

1. This flavorful curry bowl comes together in simple, efficient steps.
2. Prepare the : Potatoes: Preheat your oven to 400°F (200°C) if roasting, or prepare to sauté. Toss the diced golden potatoes with a drizzle of olive oil, salt, and pepper. Roasting Method: Spread potatoes in a single layer on a baking sheet. Roast for 20-25 minutes, flipping halfway, until crispy and tender.
3. Sauté Method: Heat 1 tablespoon of olive oil or butter in a separate skillet over medium-high heat. Add diced potatoes and cook, stirring occasionally, for 15-20 minutes until golden brown and tender.
4. Sear the : Chicken: While the potatoes cook, heat olive oil or butter (about 1 tablespoon) in a large skillet or Dutch oven over medium-high heat. Add the cubed chicken breast and sear until browned on all sides. You don't need to cook it through completely at this stage, just get a nice color. Remove chicken from the skillet and set aside.
5. Sauté Aromatics: In the same skillet (add a touch more oil if needed), reduce heat to medium. Add the finely chopped onion and sauté until softened, about 3-4 minutes. Stir in the finely chopped garlic and cook for another minute until fragrant.
6. Build the : Curry Sauce: Stir in the paprika with the cooked onion and garlic, cooking for 30 seconds to allow the spice to bloom. Pour in the heavy cream or yogurt. If using yogurt, remove the skillet from heat before stirring it in to prevent curdling, then return to very low heat. Bring the sauce to a gentle simmer, stirring constantly, until it slightly thickens. Season the sauce with salt, pepper, and chili flakes

(if using) to taste.

7. **Combine & : Simmer:** Return the seared chicken to the skillet with the sauce. Stir to coat the chicken evenly. Let the curry simmer gently for 5-7 minutes (on low heat if using yogurt), or until the chicken is cooked through and tender, and the sauce has reached your desired consistency.
8. **Assemble & : Serve:** Spoon the cooked basmati or jasmine rice into bowls as a base. Top generously with the creamy paprika chicken curry. Add a portion of the crispy, golden potatoes to each bowl. Garnish with fresh chopped parsley. Serve hot and savor this wonderfully comforting meal!

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Yogurt: Heavy cream will give a richer, more decadent sauce.

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

Original recipe: <https://chefmaniac.com/creamy-paprika-chicken-curry-bowl-with-rice-golden-potatoes/>