

Poulet au Four et Riz: The Ultimate 1-Pan Baked Chicken and Rice Dinner

-a beautiful French-inspired dish that translates simply to "Baked Chicken and Rice."



OVEN
350°F

TIME
50 min

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INGREDIENTS

List Category Ingredient Quantity

DIRECTIONS

1. Instructions
2. Preheat the : Oven and Prep the Chicken
3. Preheat your oven to
4. 350°F (175°C)
5. . Pat the chicken thighs completely dry with paper towels-this is the secret to crispy skin! In a small bowl, mix the 3/4 tsp salt, 1/2 tsp pepper, garlic powder, onion powder, paprika, and the zest of the whole lemon. Rub this mixture generously all over the chicken thighs.
6. SautØ Aromatics
7. In a large, oven-safe skillet or : Dutch oven (with a lid), heat the olive oil and butter over medium heat. Add the chopped onion and cook until softened and translucent, about 3 minutes. Add the minced garlic and stir for just 30 seconds until fragrant.
8. Toast the : Rice
9. Stir in the rinsed rice, dried oregano, dried thyme, bay leaf, and an extra pinch of salt and pepper. Toast the rice for 1-2 minutes, stirring constantly, until the edges look slightly translucent. This step enhances the nutty flavor of the rice.
10. Add : Liquid and Lemon
11. Pour in the 2 1/2 cups of chicken broth and the juice of half the lemon. Stir everything to combine, making sure to scrape up any browned bits from the bottom of the pan. Bring the mixture up to a gentle simmer.
12. Nestle and : Cover
13. Carefully place the seasoned chicken thighs,
14. skin-side up

15. , on top of the rice mixture. Make sure the chicken is sitting on the rice, not submerged. Cover the pan tightly with a lid or heavy-duty aluminum foil.
16. Bake : Covered
17. Transfer the covered pan to the preheated oven. Bake for
18. 35 minutes
19. . This steams the rice and cooks the chicken thoroughly.
20. Uncover and : Crisp
21. Remove the lid or foil. Increase the oven temperature to
22. 400°F (200°C)
23. if your chicken skin isn't browning yet, and bake for an additional
24. 15-20 minutes
25. . The chicken is done when an internal thermometer reads 165°F and the skin is golden and crispy. The rice should be tender and the liquid fully absorbed.

SWAPS & NOTES

Meat Bone-in, skin-on Chicken Thighs 6 Skin is essential for flavor and crispy texture.

Produce Medium Onion 1, chopped Base flavor.

Produce Garlic Cloves 3, minced Use fresh for the best aroma.

Produce Lemon 1 (Zest & Juice) Essential for brightness.

TIPS FOR SUCCESS

Rinse the Rice: Rinsing the rice under cold water until the water runs clear removes excess starch, which prevents the final dish from becoming gummy.

Pat the Chicken Dry: This is the most crucial step for achieving that signature crispy skin.

Any moisture will create steam instead of crisping up.

Tight Cover: When you bake the dish covered, you are essentially steaming the rice.

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

Original recipe: <https://chefmaniac.com/poulet-au-four-et-riz-the-ultimate-1-pan-baked-chicken-and-rice-dinner/>