

Creamy Paprika Chicken with Turmeric Rice: A Vibrant One-Pot Inspired Meal

Paprika Chicken with Turmeric Rice



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7 min

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INGREDIENTS

For the Paprika Chicken:

700g (1.5 lbs) Chicken: A mix of drumsticks and thighs.

Aromatics: 1 red onion (finely chopped) and 3 cloves of garlic (minced).

Tomatoes: 1 small tomato (diced) plus 3 medium tomatoes (chopped) for the base sauce.

The Sauce Base: 1 tbsp smoked paprika, 1 tbsp wheat flour (to thicken), and 1 tsp sugar (to balance acidity).

Herbs & Cream: 1 tsp dried basil, 3 tbsp crème fraîche, and fresh chopped parsley for garnish.

Seasoning: Salt and black pepper to taste.

For the Turmeric Rice:

The Grain: 200g (1 cup) Basmati rice.

Liquid: 400ml (1 2/3 cups) water.

Color & Flavor: 1/2 tsp turmeric powder, 2 cloves minced garlic.

Vegetables: 1 bell pepper (diced), 100g green peas, and 100g canned corn (drained).

DIRECTIONS

- 1. Sear the Chicken:** Season your chicken pieces generously with salt and pepper. In a large skillet over medium-high heat, sear the chicken until the skin is golden brown and crispy (about 5-7 minutes per side). Remove the chicken from the pan and set aside; it will finish cooking in the sauce later.
- 2. Build the Paprika Sauce:** In the same skillet (keep those tasty brown bits!), add the chopped red onion and sauté until translucent. Stir in the 3 cloves of minced garlic and the small diced tomato. Add the smoked paprika and flour, stirring constantly for one minute to "toast" the flour and spice.
- 3. Simmer:** Add the three chopped medium tomatoes, sugar, and dried basil. Return the chicken to the pan. Cover and simmer on low heat for about 20-25 minutes until the chicken is cooked through. If the sauce becomes too thick, add a splash of water or chicken broth.
- 4. Prepare the Turmeric Rice:** While the chicken simmers, rinse your Basmati rice until the water runs clear. In a separate pot, sauté the diced bell pepper and 2 cloves of garlic in a touch of oil. Add the rice, turmeric, peas, and corn. Pour in the water, season with salt and pepper, and bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes or until the water is absorbed. Fluff with a fork.
- 5. The Finishing Touch:** Once the chicken is tender, stir the 3 tablespoons of crème fraîche into the skillet sauce. This creates that beautiful, creamy orange hue and a silky mouthfeel. Garnish both the chicken and the rice with fresh parsley.

SWAPS & NOTES

of the turmeric rice playing against the bright, slightly sweet acidity of the tomato and paprika sauce.

Unlike a standard Mexican Chicken and Rice Casserole, which focuses on melted cheese and chilies, this recipe highlights the "Golden Milk" spice (turmeric) and the silky texture of crème fraîche.

It's a sophisticated flavor profile that feels lighter yet remains incredibly satisfying.

Plus, using both drums and thighs ensures the meat stays succulent and never dries out during the simmering process.

TIPS FOR SUCCESS

Don't Rush the Onions: Letting the red onions soften completely adds a natural sweetness that balances the smoked paprika.

Toast the Rice: Sautéing the dry rice with the turmeric and garlic for a minute before adding water helps the grains stay separate and infuses them with flavor.

Control the Heat: Smoked paprika can turn bitter if burnt.

Always add it alongside the flour or a liquid to protect its delicate oils.

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

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