

Angel Chicken Rice: The Ultimate Creamy Comfort Food Dinner

The Best Angel Chicken Rice: A Creamy, Dreamy Comfort Meal



TIME
45 min

TEMP
165°F

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INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts: Trimmed of excess fat.

1 tablespoon olive oil: For that perfect golden sear.

Salt and black pepper: To taste.

For the Sauce:

1 packet ranch dressing mix (dry): This provides the herb-forward base.

8 oz cream cheese: Softened to ensure it melts smoothly.

$\frac{1}{2}$ cup chicken broth: To thin the sauce to the perfect consistency.

1 tablespoon butter: For added richness.

1 teaspoon garlic powder: Because you can never have too much garlic.

1 teaspoon onion powder: For a subtle savory depth.

1 cup heavy cream: The secret to that "angelic" texture.

For the Rice:

1 cup white rice: Long-grain or Basmati works best.

2 cups water or chicken broth: Using broth adds an extra layer of flavor to the grains.

DIRECTIONS

- 1. Cook the Rice:** In a medium saucepan, bring your 2 cups of water (or broth) to a boil. Stir in the rice, reduce the heat to low, and cover tightly. Simmer for 15-20 minutes. Once done, remove from heat and let it sit, covered, for 5 minutes before fluffing with a fork.
- 2. Prepare the Chicken:** While the rice simmers, season your chicken breasts generously with salt and pepper. Heat the olive oil in a large skillet over medium heat. Sear the chicken for about 6-7 minutes per side. You are looking for a beautiful golden-brown crust. Ensure the internal temperature reaches 165°F. Once cooked, remove the chicken to a plate and tent with foil to keep it juicy.
- 3. Build the Heavenly Sauce:** In the same skillet (don't wash it—those brown bits are flavor gold!), melt the butter. Whisk in the softened cream cheese, chicken broth, and garlic powder. Keep stirring until the cream cheese is fully incorporated. Add the ranch mix, onion powder, and heavy cream. Bring the mixture to a gentle simmer for 3-5 minutes until it thickens into a silky gravy.
- 4. Combine and Serve:** Slice your rested chicken into strips or bite-sized chunks. Add them back into the skillet, tossing them gently to ensure every piece is smothered in the ranch-cream sauce. Spoon a generous portion of rice into a bowl and top with the chicken and extra sauce.

SWAPS & NOTES

The Rice: If you want a nuttier flavor, swap the white rice for brown rice.

Just keep in mind that brown rice requires more liquid and a longer cooking time (usually 40-45 minutes).

The Greens: Feel free to stir in a handful of fresh spinach or steamed broccoli at the very end to get some veggies into the mix.

Low Carb Option: If you are watching your carbs and want a lighter alternative to rice, you could serve the chicken and sauce over cauliflower rice or even use this 3-ingredient egg wrap technique to create "noodles." Step-by-Step Instructions 1.

TIPS FOR SUCCESS

Don't Rush the Cream Cheese: Ensure your cream cheese is truly at room temperature before adding it to the skillet.

If it's too cold, it may clump, and you'll have to whisk much harder to get a smooth sauce.

Deglaze the Pan: When you add the chicken broth to the skillet after cooking the chicken, use a wooden spoon to scrape up the bits stuck to the bottom.

This is called "fond," and it contains concentrated flavor.

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

Original recipe: <https://chefmaniac.com/angel-chicken-rice-the-ultimate-creamy-comfort-food-dinner/>