

## This Smothered Chicken Recipe Is Pure Southern Comfort (Rich, Creamy, and Unforgettable)

There are some dishes that just feel like home. Smothered chicken is one of them.



**TIME**  
**7 min**

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### INGREDIENTS

- 6 bone-in, skin-on chicken thighs (or breasts if preferred)
- 1 cup all-purpose flour (divided)
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{8}$  teaspoon cayenne (optional)
- Salt and black pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 medium onion, thinly sliced
- 2 cloves garlic, minced
- 2 cups chicken broth
- $\frac{1}{2}$  cup heavy cream (optional for extra richness)
- Fresh parsley for garnish

### DIRECTIONS

- Step 1: Season and Dredge:** In a shallow bowl, mix  $\frac{3}{4}$  cup flour with paprika, garlic powder, onion powder, cayenne, salt, and pepper. Dredge chicken pieces thoroughly, shaking off excess.
- Step 2: Sear the Chicken:** Heat olive oil and butter in a large skillet over medium heat. Sear chicken skin-side down until golden brown (about 5-7 minutes per side). Remove and set aside.
- Step 3: Build the Flavor:** In the same skillet, add sliced onions. Cook until soft and caramelized, about 6-8 minutes. Stir in minced garlic and cook for 30 seconds.
- Step 4: Make the Gravy:** Sprinkle remaining  $\frac{1}{4}$  cup flour into the pan. Stir constantly for 1-2 minutes to cook out the raw flour taste.
- Slowly whisk in chicken broth, scraping up browned bits from the bottom. Let simmer until thickened. Stir in heavy cream if using.
- Step 5: Smother and Simmer:** Return chicken to the skillet, nestling it into the gravy. Reduce heat to low, cover, and simmer for 30-35 minutes until chicken is fully cooked and tender.
- Garnish with parsley and serve hot.

### SWAPS & NOTES

**Boneless Option:** Boneless thighs cook slightly faster but stay just as juicy.

**Lighter Gravy:** Skip heavy cream for a more traditional brown gravy.

**Extra Southern Touch:** Add sliced bell peppers with the onions.

**Spice Level:** Adjust cayenne to taste.

## TIPS FOR SUCCESS

Don't rush the onion step - caramelized onions deepen the gravy flavor.

Let the gravy simmer gently, not boil aggressively.

Use a heavy skillet (cast iron works beautifully).

If gravy thickens too much, add a splash of broth.

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

Original recipe: <https://chefmaniac.com/this-smothered-chicken-recipe-is-pure-southern-comfort-rich-creamy-and-unforgettable/>