

## Creamy Tomato Paprika Chicken with Basmati Rice and Vegetables

Creamy Paprika Chicken with Vegetable Basmati Rice (Smoky + Creamy + Comforting)



**TIME**  
**3 min**

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### INGREDIENTS

For the creamy paprika chicken:  
 700 g (1½ lb) chicken thighs and drumsticks  
 Salt, to taste  
 Black pepper, to taste  
 1 red onion, finely chopped  
 5 cloves garlic, minced, divided  
 1 small tomato, diced  
 1 tbsp smoked paprika  
 1 tbsp all-purpose flour  
 3 medium tomatoes, chopped  
 1 tsp sugar  
 1 tsp dried basil  
 3 tbsp crème fraîche  
 Fresh parsley, chopped (for garnish)  
 For the vegetable basmati rice:  
 200 g (1 cup) basmati rice  
 400 ml (1 2/3 cups) water  
 ½ tsp turmeric  
 1 bell pepper, diced  
 100 g (¾ cup) green peas  
 100 g (¾ cup) canned corn, drained  
 Salt and pepper, to taste

### DIRECTIONS

1. Make the creamy paprika chicken: Season the chicken: Sprinkle chicken with salt and black pepper.
2. Brown: In a large skillet over medium heat, brown chicken on all sides until golden. Remove and set aside.
3. Sauté aromatics: In the same skillet, sauté red onion and 3 cloves garlic until softened. Add diced tomato and cook 2-3 minutes.
4. Build the sauce: Stir in smoked paprika and flour. Cook 1 minute. Add chopped tomatoes, sugar, and dried basil. Simmer 5 minutes.
5. Simmer chicken: Return chicken to skillet, cover, and simmer 20-25 minutes until cooked through.
6. Make it creamy: Stir in crème fraîche and simmer 2-3 minutes more. Garnish with parsley.
7. Make the vegetable basmati rice: Cook rice: Rinse basmati rice under cold water. In a saucepan, combine rice, water, turmeric, salt, and pepper. Bring to a boil, cover, and simmer 12-15 minutes until tender.
8. Sauté veggies: In a small pan, sauté remaining garlic with bell pepper, peas, and corn 3-4 minutes. Stir into cooked rice.
9. Serve: Spoon creamy paprika chicken over vegetable basmati rice and finish with extra parsley.

### SWAPS & NOTES

Crème fraîche swap: Sour cream works well-add it off the heat or on low to prevent curdling.

Greek yogurt also works with gentle heat.

Chicken cut options: Boneless thighs work too (cook time may be slightly shorter).

Regular paprika is fine, but add a tiny pinch of cumin to mimic some smokiness.

### TIPS FOR SUCCESS

That golden color = flavor that carries into the sauce.

Cook the flour briefly so the sauce thickens without tasting raw.

Keep the simmer gentle so the chicken cooks evenly and the sauce reduces smoothly.

Add crème fraîche at the end so it stays silky and doesn't split.

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

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