

One-Pan Creamy Paprika Chicken Dinner with Rice

Creamy Paprika Chicken with Rice and Roasted Potatoes

OVEN
400°F

TIME
15 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

2 chicken breasts
2 tablespoons butter
2 garlic cloves, minced
1/2 onion, chopped
1 teaspoon smoked paprika
1 teaspoon sweet paprika
Salt to taste
Black pepper to taste

For the Sauce:

1/4 cup chicken broth
1/2 cup heavy cream

For the Roasted Potatoes:

2 medium potatoes, diced
1 tablespoon olive oil
1 teaspoon rosemary
1/2 teaspoon garlic powder
Salt and black pepper to taste

For the Rice:

1 cup white rice
2 cups water
Pinch of salt

Garnish:

Fresh parsley (optional)

DIRECTIONS

1. Cook the Rice: In a pot, bring 2 cups of water and a pinch of salt to a boil.
2. Add the rice, cover, and reduce heat.
3. Simmer for about 15 minutes until tender, then fluff with a fork.
4. Roast the Potatoes: Preheat the oven to 400°F (200°C).
5. Toss the diced potatoes with:
6. Olive oil
7. Rosemary
8. Garlic powder
9. Salt and pepper
10. Spread them on a baking sheet and roast for 25-30 minutes until golden and crispy.
11. Season the Chicken: Season the chicken breasts with:
12. Salt
13. Black pepper
14. Smoked paprika
15. Sweet paprika
16. Cook the Chicken: Melt butter in a skillet over medium heat.
17. Cook the chicken for 5-6 minutes per side until golden and fully cooked.
18. Remove from the skillet and set aside.
19. Sauté the Aromatics: In the same skillet, cook the chopped onion and minced garlic until softened and fragrant.
20. Make the Paprika Sauce: Add smoked paprika and sweet paprika to the pan.
21. Pour in the chicken broth and heavy cream.
22. Simmer gently until the sauce thickens slightly.
23. Serve: Slice the chicken and place it on the plate with rice and roasted potatoes.
24. Spoon the creamy paprika sauce over the chicken and garnish with fresh parsley.

SWAPS & NOTES

This recipe can easily be customized depending on what you have on hand.

