Stick of Butter Chicken and Rice

Oven-baked casserole · 4 servings · Medium



PREP	COOK	REST
20 min	55 min	10 min

KEY TIP

Seal the foil tightly to trap steam and help the rice cook evenly.

Ingredients

- 1 1/2 lb (680 g) boneless chicken thighs
- 1 stick (113 g) unsalted butter, sliced
- 1 1/2 cups (285 g) long-grain white rice, rinsed
- 2 1/2 cups (600 ml) hot low-sodium chicken broth
- 1 onion (150 g), diced
- 1 tsp garlic powder
- 1 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper

Method

1. Heat oven to 375°F (190°C). Combine rinsed rice, onion, hot broth, garlic powder, paprika, salt and pepper in a deep 9-by-13-inch baking dish.

2. Arrange chicken over the rice and distribute butter slices over the surface. Cover tightly with foil.

3. Bake 45-55 minutes until the rice is tender and chicken reaches 165°F (74°C). Add a little hot water if rice is firm and dry, cover and bake longer.

4. Rest covered for 10 minutes.

5. Fluff rice around the chicken and divide into four portions.

Food safety & storage

Chicken must reach 165°F (74°C) at the thickest point. Refrigerate leftovers within 2 hours; keep at 40°F (4°C) or below and use within 3–4 days.

Use a clean thermometer and clean utensils; keep raw poultry separate from ready-to-eat food.