

Chicken and Rice Pilaf

A flavorful and satisfying main dish made with tender chicken and fragrant rice.



Main Dish

30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 chicken breast
- 1/2 cup white rice
- 1 cup chicken broth
- 1 tablespoon olive oil
- 1/4 onion, diced
- 1 clove garlic, minced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon paprika
- Salt and pepper to taste

Steps

- 1 Heat olive oil in a pan over medium heat. Add diced onion and minced garlic, and sauté until fragrant.
- 2 Season chicken breast with salt, pepper, dried thyme, and paprika. Add the chicken to the pan and cook until browned on both sides.
- 3 Add white rice to the pan and stir to coat it with the oil and spices.
- 4 Pour in chicken broth and bring to a boil. Reduce heat to low, cover the pan, and simmer for about 15-20 minutes, or until the rice is cooked and the chicken is tender.
- 5 Remove the chicken from the pan and let it rest for a few minutes. Slice the chicken into strips.
- 6 Serve the chicken over the rice pilaf and garnish with fresh herbs if desired.