Chicken & Rice



Adapted • Shared by Johnathan Fields

Ingredients

- 3 tablespoons olive oil
- 6 garlic cloves (minced)
- 1 tablespoon paprika
- 3 teaspoons oregano
- 2 teaspoons thyme
- 1 ½ teaspoons salt
- 1 ½ teaspoons black pepper
- ¼ teaspoon turmeric powder
- 8 boneless skinless chicken thighs (3-3 ½ pounds)
- Chopped parsley (for serving)
- 1 ½ cups basmati rice (rinsed)
- 1 tablespoon olive oil
- 1 small onion (finely diced)
- ¾ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups hot water

Instructions

1. Preheat the oven to 375°F.

2. In a large mixing bowl, whisk the olive oil, garlic, paprika, oregano, thyme, salt, pepper and turmeric. Add the chicken thighs and mix until the chicken is well coated. Allow it to marinate at room temperature for 20 minutes.

3. In a 9x13 baking dish, add the rice, olive oil, onion, salt, pepper and hot water. Stir to combine everything together.

4. Arrange the marinated chicken thighs over the rice. Cover with foil and bake covered for 45 minutes.

5. Uncover and continue to bake uncovered for 15 more minutes, or until the chicken is cooked through and browned.

6. Remove from the oven. Use tongs to set the chicken aside and fluff the rice with a fork. Return the chicken back on top of the rice, garnish with fresh parsley and serve.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to

taste.