

Creamy Parmesan One Pot Chicken and Rice

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Servings: 4 Calories: 300 kcal

Ingredients

- 1.5 Pounds Chicken Breasts, Cut into 1 inch pieces
- 4 Tablespoons Butter
- 1 Large onion, Diced
- 3 Cloves Garlic, Minced (3 Teaspoons)
- 2 Teaspoons Italian Seasoning
- 1/2 Teaspoon Pepper
- 1 Teaspoon Salt
- 2 1/2 Cups Chicken Broth
- 1 Cup long grain white rice
- 1/2 Cup Heavy Cream
- 1/2 Cup Freshly Grated Parmesan Cheese
- Parsley for serving, Optional



Steps

1. Heat the butter in a large skillet over medium high heat. Add the onion and cook for 2-3 minutes, until beginning to soften.
2. Add the diced chicken to the pan along with the Italian seasoning, pepper, and salt.
3. Cook and stir for 5 minutes until chicken is golden on all sides.
4. Add the garlic and cook for one more minute, stirring constantly.
5. Add the chicken broth and rice to the pan and stir.
6. Bring to a boil, then reduce the heat to medium low.
7. Cover with a lid and simmer for 17-20 minutes, until rice is completely tender.
8. Stir in the heavy cream and parmesan. Serve immediately topped with parsley if desired.