

Creamy Garlic & Thyme Chicken and Rice Bake

INGREDIENTS

- 6 bone-in, skin-on chicken thighs
- 1½ teaspoons kosher salt
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon dried oregano
- ½ teaspoon black pepper
- 1 tablespoon olive oil
- 2 tablespoons butter
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 1½ cups long-grain white rice
- 2½ cups low-sodium chicken broth
- ½ cup milk
- 2 teaspoons fresh thyme leaves, plus more for serving
- 1 cup freshly shredded Gruyère cheese, divided
- Fresh parsley, chopped, for serving

DIRECTIONS

1. Preheat the oven to 375°F. Pat the chicken thighs very dry with paper towels.
2. In a small bowl, combine the salt, paprika, garlic powder, onion powder, oregano, and black pepper. Season the chicken generously on all sides.
3. Heat the olive oil in a large oven-safe skillet over medium-high heat. Add the chicken thighs skin-side down and sear for 5-6 minutes, or until the skin is deeply golden and releases easily from the pan. Flip and cook for another 2-3 minutes. Transfer the chicken to a plate. It will not be fully cooked at this point.
4. Reduce the heat to medium. If there is a large amount of rendered fat in the skillet, carefully spoon some out, leaving about 1-2 tablespoons in the pan.
5. Add the butter and diced onion. Cook for 4-5 minutes, stirring occasionally, until the onion is softened and beginning to turn golden.
6. Add the garlic and cook for about 30 seconds, just until fragrant.
7. Stir in the rice and cook for 1-2 minutes, allowing it to lightly toast and become coated in the butter and chicken drippings.
8. Pour in the chicken broth and milk. Add the fresh thyme and stir well, scraping up any browned bits from the bottom of the skillet. Bring the mixture to a gentle simmer.
9. Reduce the heat to low and stir in ½ cup Gruyère until melted into the liquid.
10. Nestle the chicken thighs into the rice, skin-side up, keeping the crispy skin above the liquid as much as possible.
11. Cover the skillet tightly with a lid or foil and transfer to the oven. Bake for 25 minutes.
12. Remove the lid or foil and sprinkle the remaining ½ cup Gruyère cheese evenly over the chicken and rice.
13. Turn the oven to broil and broil for 2-3 minutes, watching closely, until the cheese is melted, bubbly, and lightly golden.
14. Remove from the oven and let rest for 5 minutes. Garnish with fresh parsley and additional thyme before serving.