Scallion Chicken and Rice for Two

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Ready In 45 min

Rating ★★★★★ (83)

This one-pan recipe delivers a chicken dinner for two that's built on three main ingredients: scallions, chicken and rice. The scallions are used in two ways, cooked down until soft and sweet to form the base, then scattered fresh at the end for a sharp, allium lift. Chicken thighs are seared until golden, slowly rendering their fat, which becomes the backbone of the dish. That fat coats the rice as it cooks, giving each grain a rich, savory depth. As it simmers, the rice absorbs all those juices, turning tender and fragrant. It's simple, comforting cooking, where the main ingredients are given the space to really shine.

INGREDIENTS

Yield: 1 to 2 servings

1 tablespoon olive oil

1 pound bone-in, skin-on chicken thighs (2 large or 3 medium)

Salt

1 small yellow onion, sliced

2 garlic cloves, minced or pressed

Black pepper

4 scallions, thinly sliced

½ cup basmati rice, rinsed until water runs clear

1 cup chicken broth or water

PREPARATION

Step 1

Step 1

Heat the olive oil in a small (8-inch) deep skillet over medium-high heat. Pat the chicken thighs dry and season lightly with salt on both sides.

Step 2

Place the chicken thighs skin-side down in the hot pan; you should hear a sizzle. Cook until the skin is golden brown and releases easily from the pan with a gentle lift using tongs, about 5 minutes. Transfer to a plate (they will only be cooked on the skin side at this stage).

Step 3

Reduce the heat to medium. Add the onion and cook, stirring frequently, until softened and lightly golden, about 5 minutes. Add the garlic, half of the scallions, ½ teaspoon salt and a generous pinch of pepper. Cook for 1 to 2 minutes, stirring and scraping up any browned bits from the bottom of the pan.

Step 4

Add the rice and the chicken broth, then return the chicken to the pan, skin-side up, on top of the rice.

Step 5

Bring to a simmer, cover, and cook on low heat until the rice is tender, the liquid is absorbed, and the chicken is cooked through, 20 to 25 minutes. Avoid lifting the lid too often to keep the steam inside the pan. Finish with the remaining scallions and serve immediately.

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