

One-Pot Whole Roasted Chicken and Rice

By [Naz Deravian](#)

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David Malosh for The New York Times. Food Stylist: Simon Andrews.

Total Time 2 hours

Rating 5 ★★★★★ (1,506)

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Cooking a whole chicken with rice in the oven makes for a fun and cozy meal that is also fantastic for entertaining. You need an oven-safe pot that is large enough to accommodate the chicken – a 6-quart Dutch oven works well, for instance. The rice cooks in the same pot as it soaks up a turmeric- and saffron- stained broth. Just make sure that the rice grains are fully

immersed in the liquid. This is not a dish where the chicken skin is meant to be crispy, but do take care not to pour the water on top of the chicken when adding it; drizzle in the water from the sides of the pot instead. Serve with a tangy [arugula salad](#) or a side of fresh herbs, like mint and basil.

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INGREDIENTS

Yield: 6 servings

Small pinch saffron threads (optional)

PREPARATION

Step 1

Heat oven to 375 degrees. If using the saffron, bring 2 tablespoons of water to a boil and let stand for 2 minutes to allow the temperature to

Pinch granulated sugar (optional)

1 whole (4- to 5-pound) chicken, trimmed of excess fat

Kosher salt (such as Diamond Crystal) and black pepper

¼ cup extra-virgin olive oil

1 large yellow onion, finely chopped

2 large garlic cloves, chopped

1½ teaspoons ground turmeric

1½ cups white basmati rice, rinsed and drained

2 tablespoons lemon juice

Green herbs, such as parsley or cilantro, as garnish (optional)

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drop slightly as you grind the saffron. Using a mortar and pestle, grind the saffron with the sugar to a fine powder (you should have a scant ¼ teaspoon), then add the hot water, gently stir, cover and let steep until ready to use. This is the saffron water.

Step 2

Pat the chicken dry with paper towels and season it generously all over (inside the cavity as well) with 5 to 7 teaspoons of salt, depending on the weight of your bird, and about 2 teaspoons pepper. If your chicken is smaller, adjust seasoning accordingly. (This can be done up to 24 hours in advance and the chicken kept in the refrigerator, uncovered. Take the chicken out of the refrigerator 30 minutes before cooking.)

Step 3

In a large (6-quart) Dutch oven (or similar oven-safe pot), heat 3 tablespoons of olive oil over medium heat. Add the onion and cook, stirring occasionally, until golden, 7 to 9 minutes. Reduce heat to medium-low, sprinkle the onion with a little salt, add the garlic and cook until softened, 1 to 2 minutes. Add ½ teaspoon of turmeric and stir until fragrant, about 30 seconds. Turn the heat off and transfer the onion mixture to a small bowl. Don't wash the pot.

Step 4

Sprinkle the remaining 1 teaspoon of turmeric all over the chicken. In the same pot, heat the remaining 1 tablespoon of oil over medium-high, and carefully place the chicken breast side down in the pot. Cook the chicken on the stovetop until the breast side is golden, about 5 minutes. If the heat is too strong, reduce to medium. You're not completely browning the skin, just getting some color on it. Very carefully, with the help of tongs and a wooden spoon, or using your hands, turn the chicken over and cook the back side until golden, another 5 minutes.

Step 5

Scatter the onion mixture around the chicken, avoiding the top of the chicken, and pour 2½ cups water around the sides of the pot. (Do not pour the water over the chicken.) Bring to a quick boil, cover and place in the oven for 50 minutes.

Step 6

Carefully remove the pot from the oven, and using a spoon, add the rice evenly to the liquid around the side of the pot. If any grains end up on top of the chicken or tucked into wings, gently scoot them into the

liquid, otherwise they won't cook properly. Drizzle the lemon juice and saffron water (if using) over the chicken, cover and place back in the oven for 30 minutes, until the chicken and rice are cooked through. Remove from the oven and let stand, covered, for 5 minutes before serving. Garnish with herbs, if using.

Step 7

It's best to carve the chicken right in the pot and serve along with the rice. But you can also gently lift the chicken out and place it on a board and carve.

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Denise 1 year ago

This is a joy to cook and satisfyingly delicious to eat as an Autumn dinner. (I live in Tasmania.) I added diced carrots, corn kernels and peas to the rice for extra colour and basically so I didn't need to cook extra vegetables. That made it a total dinner in a pot. Absolutely yum.

Next time I might even add a cinnamon stick and a cardamom or two to add more spice.

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Rivka Warshawsky 8 months ago

Iraqi Jews, including my Jewish community in India, make a wonderful Sabbath dish, Hamim, akin to the European Jewish Cholent, that is very