

# Chicken Thighs and Rice

## Ingredients

- 2 chicken bouillon
- 6 chicken thighs
- 1 cup uncooked rice
- 1/4 cup butter
- 1 onion chopped
- 2 cups water
- 1/2 tbsp italion seasoning

## Instructions

### Directions

Preheat oven to 350 degrees F (175 degrees C).

Dissolve bouillon in 1 tablespoon water. In a Saucepan combine the rice, butter/margarine, onion and cook for a few minutes. Add 2 cups water and bouillon. Mix well and pour mixture into a 9x13 inch baking dish.

Place thighs on top of rice mixture and season to taste. Bake in the preheated oven for 35 to 45 minutes (depends on the size of the thighs).

## Summary

**Yield:** 4

**Prep Time:** 1 hour

**Category:** Casseroles

**Cuisine:** American

**Tags:** Chicken, thighs, rice