



Tips

- Add 8 ounces sliced mushrooms when you add the rice for a mushroom version.
- A handful of shredded mozzarella or provolone stirred in at the end would give it serious French onion vibes.
- Resist the urge to peek. Every time you lift the lid, steam escapes and the rice adds another item to its list of grievances.
- Stir well before covering. You want the rice distributed evenly so every grain gets invited to the butter party.
- If the mixture looks a little soupy near the end of cooking, don't panic and start making questionable life choices. Give it a few minutes. Rice is a late bloomer.

Storage

Store leftovers in an airtight container in the refrigerator for up to 4 days. The rice will continue soaking up liquid as it sits, so add a splash of broth, water, or milk when reheating if it's looking a little too committed to the cause.

Freezing

Freeze portions in airtight containers for up to 3 months. Thaw overnight in the refrigerator before reheating, or embrace chaos and use the microwave's mysterious "defrost" setting while hoping for the best.

Reheating

Reheat in the microwave in 30-second intervals, stirring occasionally, or warm it gently on the stovetop over low heat. Add a little liquid if needed because leftover rice has a habit of becoming drier than small talk at a mandatory office party.

FAQs

Can I make this ahead of time?

Yes. You can assemble everything up to a day ahead and refrigerate it before cooking. Add a few extra minutes to the cooking time if you're starting with a cold skillet straight from the refrigerator.

Can I freeze stick of butter chicken and rice casserole?

You can, but the rice may soften a bit when thawed and reheated. Freeze in an airtight container for up to 3 months and thaw overnight in the refrigerator before reheating.

Why is it called stick of butter chicken and rice?

Because the recipe contains an actual stick of butter and refuses to apologize for it. The butter melts into the rice and broth, creating the rich flavor that made stick of butter rice famous in the first place.

Can I add vegetables?

Sure. Mushrooms, peas, carrots, or green beans all work well. Just don't add enough vegetables to make yourself believe this is a salad.

Can I make this in a slow cooker?

You can, but the texture will be different and the rice can be unpredictable. This recipe was designed for the stovetop, where the rice behaves itself and everyone stays on speaking terms.