



# Adobo-Inspired Coconut Chicken

with Veggie Skillet Rice and Crispy Shallots

Discovery

35 Minutes



- Chicken Thighs
- Chicken Breasts
- Jasmine Rice
- Shanghai Bok Choy
- Carrot
- Coconut Milk
- Crispy Shallots
- Ginger-Garlic Puree
- Soy Sauce
- Rice Vinegar
- Cornstarch
- Garlic Salt

**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO COCONUT MILK  
A delicious dairy alternative!

## Start here

Wash and dry all produce.

### Bust out

Medium bowl, vegetable peeler, measuring spoons, 2 medium pots, measuring cups, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	113 g	226 g
Carrot	170 g	340 g
Coconut Milk	165 ml	330 ml
Crispy Shallots	28 g	28 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

### Contact

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### 1 Cook rice

- Add **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### 4 Make sauce

- Reheat the same pot over medium.
- When hot, add **½ tbsp oil** (dbl both 4 ppl) and **ginger-garlic puree**. Cook, stirring often, until fragrant, 30 sec.
- Add **coconut milk, soy sauce, vinegar** and **1 tsp sugar** (dbl for 4 ppl), then stir to combine.
- Bring **sauce** to a simmer. Cook, stirring occasionally and scraping **any browned bits** from the bottom of the pot, until **sauce** has thickened slightly, 2-3 min.
- Add **chicken** and **any juices** from the plate.
- Cook uncovered, flipping **chicken** halfway through, until **sauce** thickens and **chicken** is cooked through, 5-7 min.\*\*



### 2 Prep

- Meanwhile, cut **bok choy** into ½-inch pieces. (TIP: Rinse bok choy leaves to wash away any hidden dirt!)
- Peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons.
- Combine **cornstarch, half the garlic salt** and **⅛ tsp pepper** (dbl for 4 ppl) in a medium bowl.
- Heat another medium pot (use large for 4 ppl) over medium-high heat.
- While pot heats, pat **chicken** dry with paper towels.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



### 5 Make skillet rice

- Meanwhile heat a large non-stick pan over medium-high heat.
- When hot, add **carrots, bok choy, 1 tsp oil** and **⅓ cup water** (double both for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **water** evaporates, 3-4 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring frequently, until melted, 1 min.
- Fluff **rice** with a fork. Add **rice** and **remaining garlic salt** to the pan with **bok choy**. Stir to combine.



### 3 Coat and cook chicken

- Add **chicken** to **cornstarch mixture** and toss to coat. Using your hands, press **cornstarch mixture** into **chicken** to fully cover.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. (NOTE: Don't overcrowd the pot; cook chicken in 2 batches if needed.) Sear until golden-brown, 2-3 min per side. (NOTE: It's okay if chicken doesn't cook all the way through in this step. It will finish cooking in step 4.)
- Remove the pot from heat, then transfer **chicken** to a plate.



### 6 Finish and serve

- Add **half the crispy shallots** to the pan with **skillet rice**. Stir to combine.
- Divide **rice** and **chicken** between plates. Spoon over **any remaining sauce** from the pot.
- Sprinkle **remaining crispy shallots** over top.

## Dinner Solved!