

Pinoy-Style Chicken Adobo

with Garlic Rice and Green Beans

Optional Spice

30 Minutes



Chicken Thighs



Chicken Breasts



Jasmine Rice



Green Beans



Onion, sliced



Garlic Puree



Soy Sauce
Mirin Blend



White Wine Vinegar



Green Onions



Black Peppercorns,
crushed



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 GARLIC

Garlic varies in flavour from punchy and peppery when raw, to mild and sweet when roasted!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 2 and 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breasts ♦	2	4
Jasmine Rice	¾ cup	1 ½ cup
Green Beans	170 g	340 g
Onion, sliced	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Soy Sauce Mirin Blend	8 tbsp	16 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Green Onions	2	4
Black Peppercorns, crushed	1 ½ tsp	3 tsp
Sugar*	2 tsp	4 tsp
Unsalted Butter*	1 tbsp	2 tbsp
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 our meal kit labels for the most current allergen information.

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

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Cook rice and prep

Bring **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. While **water** comes to a boil, trim **green beans**. Thinly slice **green onions**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



Cook green beans

While **chicken** bakes, heat the same pan over medium-high. Add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **water** evaporates, 4-5 min. Add **1 tbsp butter** (dbl for 4 ppl), then cook, stirring often, until **green beans** are tender-crisp, 1-2 min. Transfer to a plate. Carefully wipe pan clean.



Sear chicken

While **rice** cooks, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **¼ tsp crushed peppercorns**. (NOTE: Reference heat guide.) When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear, until golden-brown, 2-3 min per side. Transfer to an 8x8-inch baking dish. (NOTE: Use a 9x13-inch baking dish for 4 ppl.)



CUSTOM RECIPE

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**.



Make garlic rice

Return the same pan over medium-high. Add **1 tbsp oil** (dbl for 4 ppl), then **remaining garlic puree**. Cook, stirring, until **garlic** is fragrant and golden, 30 sec. Add **rice** and cook, stirring, until **rice** is coated in **garlic oil**, 1-2 min.



Make sauce and bake chicken

Heat the same pan over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook stirring occasionally, until **onions** soften, 2-3 min. Add **1 tsp garlic puree** (dbl for 4 ppl) and cook, stirring, until fragrant, 30 sec. Add **soy sauce mirin blend**, **vinegar** and **2 tsp sugar** (dbl for 4 ppl). Bring to a boil over high heat and cook, until slightly reduced, 2-3 min. Spoon **sauce** over **chicken** in the baking dish. Bake **chicken** in the **middle** of the oven, until cooked through, 10-12 min.** Carefully wipe pan clean.



Finish and serve

Divide **chicken**, **garlic rice** and **green beans** between plates. Spoon **sauce** from the baking dish over **chicken** and **rice**. Sprinkle **green onions** over top and **crushed peppercorns**, if desired.

Dinner Solved!