



Pinoy-Style Chicken Adobo

with Garlic Rice

Optional Spice

30 Minutes



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!



Chicken Thighs



Chicken Breasts



Basmati Rice



Shanghai Bok Choy



Yellow Onion



Garlic, cloves



Soy Sauce Mirin Blend



White Wine Vinegar



Cracked Black Pepper



Coleslaw Cabbage Mix

HELLO CHICKEN ADOBO

A savoury dish that has vastly different variations depending on the country of origin!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 2 (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, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Basmati Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	113 g	226 g
Yellow Onion	113 g	113 g
Garlic, cloves	2	4
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Cracked Black Pepper 🌶️	1 tsp	2 tsp
Coleslaw Cabbage Mix	170 g	340 g
Sugar*	½ tbsp	1 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 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.

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Cook garlic rice

- Heat a medium pot over medium heat.
- Meanwhile, peel, then mince or grate **garlic**.
- When the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **one-third of the garlic**. Cook, stirring often, until fragrant, 1 min.
- Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, 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.



Sear chicken

- Heat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side.
- Transfer **chicken** to a plate. (NOTE: Don't put chicken on the same plate as the veggies. Chicken will finish cooking in step 5.)



Prep

- Meanwhile, cut **bok choy** into 1-inch pieces.
- Peel, then cut **onion** into ¼-inch slices.
- Pat **chicken** dry with paper towels. Season with **salt** and **¼ tsp cracked black pepper**. (NOTE: Reference heat guide.)

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**.



Cook sauce and finish chicken

- Heat the same pan over medium-high. When hot, add **½ tbsp oil**, then **onions**. Cook, stirring often, until **onions** soften slightly, 1-2 min. Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **soy sauce mirin blend**, **half the vinegar** (use all for 4 ppl), **¼ cup water** and **½ tbsp sugar** (dbl both for 4 ppl). Bring to a simmer.
- Once simmering, add **chicken**, then reduce heat to medium. Cover and cook, flipping **chicken** halfway through, until **sauce** reduces slightly and **chicken** is cooked through, 5-7 min. ** Season with **salt** and **pepper**, to taste.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bok choy** and **coleslaw cabbage mix**. Cook, stirring often, until **veggies** are tender crisp, 2-3 min.
- Add **half the remaining garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **cracked pepper**, to taste.
- Transfer **veggies** to a plate, then cover to keep warm. Carefully wipe the pan clean.



Finish and serve

- Fluff **garlic rice** with a fork.
- Thinly slice **chicken**.
- Divide **garlic rice** and **veggies** between plates. Top **garlic rice** with **chicken**.
- Spoon **onion sauce** from the pan over **chicken**.
- Sprinkle **any remaining cracked black pepper** over top, if desired.

Dinner Solved!