



## Filipino Chicken Adobo

with Veggie Fried Rice



30-40min



2 Servings

Chicken Adobo is a popular (and well-loved) Filipino dish—some even consider it to be the national dish of the Philippines. Like most traditional meals, recipes vary from family to family. Our version includes flavorful bone-in chicken thighs braised in a savory sauce of garlic, tamari, and creamy coconut milk, then broiled for a crispy skin finish. It's all served over home-cooked veggie fried rice.



## What we send

- garlic (use 3 large cloves)
- 1 carrot
- coconut milk powder <sup>7,15</sup>
- 2 oz tamari soy sauce <sup>6</sup>
- 1½ lb pkg bone-in, skin-on chicken thighs
- 5 oz jasmine rice
- 1 bunch scallions
- 4 oz green beans

## What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar
- neutral oil

## Tools

- small pot
- medium ovenproof skillet
- fine-mesh sieve
- medium nonstick skillet

## Allergens

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1140kcal, Fat 66g, Carbs 77g, Protein 59g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high. Peel **3 large garlic cloves**, then thinly slice 2 cloves and roughly chop remaining clove. Scrub and trim **carrot**, then halve lengthwise and thinly slice crosswise into thin half-moons. In a liquid measuring cup, whisk **coconut milk powder, tamari, ¾ cup hot tap water, 2 tablespoons vinegar**, and **1 tablespoon sugar**.



### 4. Cook rice & carrots

While **chicken** simmers, add **rice** to boiling water and cook (like pasta), stirring occasionally, until almost tender, about 8 minutes. Add **carrots** and cook until tender, about 4 minutes. Drain rice and carrots, rinse under cold water, and drain well. Trim **scallions**, then thinly slice. Trim ends from **green beans**, then cut crosswise into 1-inch pieces.



### 2. Sear chicken thighs

Pat **chicken** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chicken**, skin side down; cook until well browned, 6–7 minutes. Flip chicken, cook until lightly brown on second side, about 3 minutes. Transfer to a plate. Pour **all but about 2 teaspoons fat** from skillet into a heatproof bowl; reserve for step 5.



### 5. Make veggie fried rice

Preheat broiler with top rack 6 inches from heat source. Heat **reserved chicken fat** in a medium nonstick skillet over high. Add **green beans** and **all but 1 tablespoon scallions**; cook stirring, until bright green, 1–2 minutes. Add **chopped garlic** and **cooked rice** to skillet. Cook, tossing and pressing down occasionally to crisp rice, until rice is warmed through, 3–4 minutes.



### 3. Braise chicken thighs

Add **sliced garlic** to same skillet and cook over medium-high, stirring, until fragrant, 30 seconds. Add **coconut milk mixture**. Return **chicken and any resting juices** to skillet. Bring to a simmer, then reduce heat to medium-low and cook, covered, for 10 minutes. Uncover and simmer until chicken is cooked to an internal temperature of 165°F and sauce is slightly thickened, 10–15 minutes.



### 6. Broil chicken & serve

Broil **chicken** in skillet on top oven rack until **chicken skin** is crisp, 3–5 minutes (watch closely as broilers vary). Serve **chicken adobo** with **veggie fried rice** alongside, and **pan sauce** spooned over top. Sprinkle with **remaining scallions**. Enjoy!