



Adobo-Inspired Coconut Chicken

with Veggie Skillet Rice and Crispy Shallots

Discovery

35 Minutes



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Chicken Thighs



Chicken Tenders



Jasmine Rice



Shanghai Bok Choy



Carrot



Coconut Milk



Crispy Shallots



Ginger



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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Tenders ♦	340 g	680 g
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	1	2
Carrot	1	2
Coconut Milk	1	2
Crispy Shallots	28 g	28 g
Ginger	30 g	30 g
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.

1



Cook rice

- Add **1 cup** (2 cups) **water** and **⅓ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Make sauce

- Reheat the same pot over medium.
- When hot, add **½ tbsp** (1 tbsp) **oil** and **ginger**. Cook, stirring often, until fragrant, 30 sec.
- Add **coconut milk**, **soy sauce**, **vinegar** and **1 tsp** (2 tsp) **sugar**, 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, 2-4 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.
- Peel, then mince or grate **ginger**.
- Combine **cornstarch**, **half the garlic salt** and **⅓ tsp** (¼ tsp) **pepper** in a medium bowl.
- Heat a large pot over medium-high heat.
- While the pot heats, pat **chicken** dry with paper towels. Cut **each piece** in half crosswise.

5



Make skillet rice

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **carrots**, **bok choy**, **1 tsp** (2 tsp) **oil** and **⅓ cup** (⅔ cup) **water**. Season with **salt** and **pepper**. Cook, stirring occasionally, until water evaporates, 3-4 min.
- Add **1 tbsp** (2 tbsp) **butter**. Cook, stirring frequently, until melted, 1 min.
- Fluff **rice** with a fork. Add **rice** and **remaining garlic salt** to the pan with **veggies**. Stir to combine.

3



Coat and cook chicken

- Add **chicken** to **cornstarch mixture** and toss to coat. Using your hands, press **cornstarch mixture** onto **chicken** to fully cover.
- When hot, add **½ tbsp** (1 tbsp) **oil**, 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:** Chicken will finish cooking in step 4!)
- Remove from heat, then transfer **chicken** to a plate.

If you've opted to get **chicken tenders**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**. Work in batches, if necessary.

6



Finish and serve

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

Dinner Solved!



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