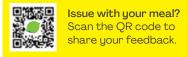
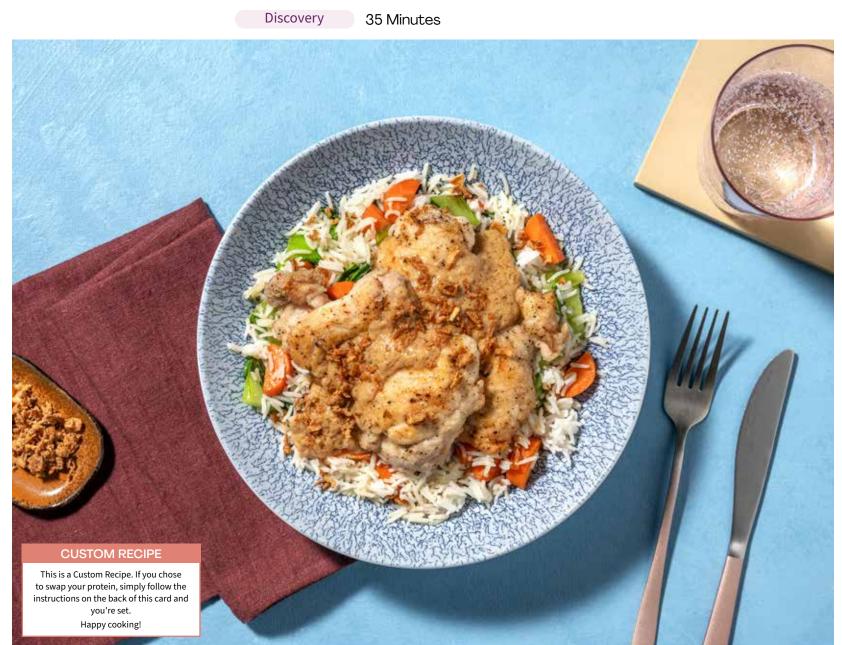


Adobo-Inspired Coconut Chicken

with Veggie Skillet Rice and Crispy Shallots







Chicken Thighs







Jasmine Rice





Shanghai Bok Choy

Coconut Milk

Ginger



Crispy Shallots





Soy Sauce





Cornstarch



Rice Vinegar

Garlic Salt

Start here

Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 nerson

oil Ingredient

Bust out

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

Ingredients

9		
	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.





Cook rice

- Add 1 cup (2 cups) water and 1/8 tsp (1/4 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.



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 1/4-inch half-moons.
- Peel, then mince or grate **ginger**.
- · Combine cornstarch, half the garlic salt and 1/8 tsp (1/4 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.



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 1/2 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.



Make sauce

- Reheat the same pot over medium.
- When hot, add 1/2 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.**



- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add carrots, bok choy, 1 tsp (2 tsp) oil and 1/3 cup (2/3 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.



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
- Sprinkle remaining crispy shallots over top.

Dinner Solved!