

MARLEY SPOON



Filipino Chicken Adobo

with Jasmine Rice and Greens



20-30min



2 Portions

Marking the new edition of Marley Spoon recipe developer Yasmin Newman's classic cookbook, *7000 Islands: Cherished Recipes and Stories from the Philippines*, comes a speedy take on adobo. The addictive vinegar and soy sauce braise is the country's unofficial national dish, here in a regional twist with coconut milk for creaminess and steamed rice to soak up all the moreish sauce. Try a new world...

What we send

What you'll require

- sea salt and pepper
- soy sauce ⁶
- water

Utensils

- fine grater
- medium saucepan
- small saucepan with lid

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Ginger skin can be easily removed. Simply scrape with a teaspoon and it will all lift off.

Allergens

Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 730kcal, Fat 33.6g, Carbs 64.5g, Proteins 38.3g



1. Cook rice

Read through the recipe. Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prepare ingredients

Meanwhile, peel and finely grate the **garlic** and **ginger** (see cooking tip). Trim the **pak choy** and coarsely chop. Trim the **beans**, then halve on an angle. Trim any excess fat from the **chicken**, then cut into thirds widthwise. Season the chicken well with **salt and pepper**.



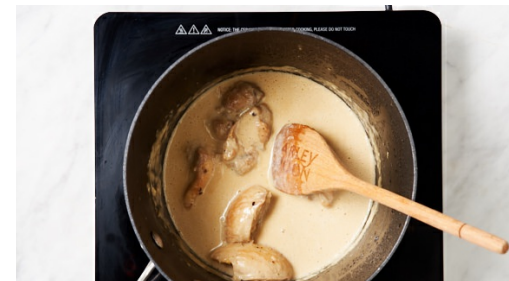
3. Brown chicken

Heat **1 tbs oil** in a medium saucepan over medium-high heat. Cook the **chicken** for 2 mins each side or until browned.



4. Cook garlic and ginger

Add the **garlic** and **ginger** and cook for a further 1 min or until fragrant.



5. Simmer sauce

Stir in the **coconut milk**, **rice wine vinegar** and **1½ tbs soy sauce**. Bring to a simmer then reduce heat to medium and cook for 8 mins or until the chicken is cooked through and the sauce is reduced slightly.



6. Cook greens

Add the **beans** and cook for 2 mins, then add the **pak choy** and cook for a further 1 min or until the vegetables are just tender. Divide the **rice** and **chicken adobo** among bowls to serve.