

# Adobo-Style Chicken

*with Roasted Bok Choy & Jasmine Rice*

Adobo is a cornerstone of Filipino cuisine, enjoyed (and prepared a little differently) across the archipelago. The word describes a dish made with soy sauce, vinegar, garlic and bay leaves—simple ingredients that come together in a distinctive flavor profile. We're serving our savory, tangy adobo-style chicken with tender baby bok choy and jasmine rice. Just remember to discard the bay leaves at the end. Simmering them in the sauce is enough to infuse the dish with their aromatic notes.



## Ingredients

- ¾ Pound Chicken Tenders
- ¾ Cup Jasmine Rice
- 6 Ounces Baby Bok Choy
- 4 Cloves Garlic
- 2 Scallions
- 1 Yellow Onion

## Knick Knacks

- 2 Fresh Bay Leaves
- 2 Tablespoons Soy Sauce
- 1 1-Inch Piece Ginger
- ¼ Cup Rice Vinegar

Makes 2 Servings

About 635 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut off and discard the root end of the bok choy; separate the leaves. Peel and mince the garlic and ginger. Peel, halve and thinly slice the onion. Cut off and discard the root ends of the scallions; thinly slice the white bottoms and cut the green tops into ½-inch pieces, keeping them separate. Pat the chicken dry with paper towels; chop into bite-sized pieces.

2



## Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

3



## Roast the bok choy:

While the rice cooks, place the **bok choy** and **half the garlic** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned bok choy in a single, even layer and roast 8 to 10 minutes, or until the leaves are lightly browned and the stems are tender when pierced with a fork. Remove from the oven and set aside in a warm place.

4



## Start the chicken & aromatics:

While the bok choy roasts, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped chicken**, **ginger**, **onion**, **bay leaves**, **white bottoms of the scallions** and **remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until the chicken is lightly browned and the aromatics have softened.

5



## Finish the chicken & aromatics:

Add the **soy sauce** and **vinegar** to the pan of chicken and aromatics; simmer, stirring occasionally, 2 to 4 minutes, or until the chicken is cooked through and the liquid has reduced in volume by about half. Turn off the heat and season with salt and pepper to taste. Carefully remove and discard the bay leaves.

6



## Plate your dish:

Divide the **cooked rice**, **roasted bok choy** and **finished chicken and aromatics** between 2 plates. Garnish with the **green tops of the scallions**. Enjoy!