

# BRAISED CHICKEN ADOBO

Chicken Adobo is a Filipino dish made by braising chicken legs (thighs and/or drumsticks) in a sauce made up of vinegar, soy sauce, garlic, and black pepper. It is everything good: tangy, salty, garlicky, slightly sweet, and spicy. The chicken is slowly simmered in the sauce making it flavorful and incredibly tender.



## Ingredients

- 8 chicken quarters
- 1 onion
- 1 cup rice
- 1/2 cup sherry vinegar
- 1 bay leaf
- 1 serrano
- 4-6 cloves garlic

From your pantry

- 1/2 cup soy sauce
- 2 tbsp sugar or honey
- olive oil
- salt & pepper

### Equipment:

- Large sauté pan
- Medium bowl

**PREPARATION: 15 MIN**

**COOKING: 40 MIN**

**READY IN: 55 MIN**

**MAKES 6 SERVINGS**

## Directions

*Read through entire recipe before getting started.*

*Wash and dry all produce.*

1. Peel and julienne **onion**. Peel and smash **garlic** using the back of the knife. Thinly slice **serrano** (remove seeds for less heat). Separate **chicken** thighs from drumsticks using a sharp knife. [Hold both ends of chicken quarter, bend so you can see the joint, easiest spot to cut. Now twist the drumstick until joint cracks. Separate the thigh and drumstick cutting through the skin and flesh. If you hit the bone, slide the knife over.]

2. Heat 2 tbsp oil in a large skillet over medium-high heat. Season **chicken** with salt and pepper. Add chicken to the pan and sear for 3-4 min per side until browned on both sides. Remove from pan. Do not clean pan. **Chicken is not fully cooked at this point.**

3. Add **vinegar, soy sauce, garlic, half the serrano, sugar/honey, pepper, bay leaves, and 1/2 cup water** to pan. Stir to mix and bring to a boil. Return chicken to pan skin side up, reduce heat to medium-low, cover and simmer for 30-35 minutes until cooked through.

4. Prepare rice. Add **rice, 1 1/4 cups water, salt, and pepper** to medium pot over medium heat. Bring to boil; cover and reduce heat to low. Cook 15-20 min until tender. Fluff with fork.

5. Remove lid from chicken pan. Move only the chicken pieces onto a clean plate. Over med-high heat bring sauce to a boil, cooking for about 5 min until thickened. Return chicken to pan and spoon sauce to coat.

6. Divide rice or couscous between plates. Top with chicken and plenty of adobo sauce! Serve with your favorite veggie side dish! Enjoy

# Tips, Tricks, and Terms

## ROASTED BUTTERNUT SQUASH: THE YUMMIEST WINTER SIDE

Turn your winter squash into a delicious and simple side dish for any meal!

Trim ends from squash. Peel skin with vegetable peeler or paring knife. Cut squash in half where it narrows at the neck. Cut the neck end into cubes. Half the round bottom end and scoop out the seeds (save and roast later!). Cut round side into cubes.

Toss cubes with a little oil, salt, and pepper. Spread on a baking sheet and roast at 400 degrees for 30-40 minutes, until tender and starting to brown.



### A little about...

**SHERRY VINEGAR:** made from sherry wine, this vinegar is nutty with notes of caramel. Try in your favorite vinaigrette recipe or drizzled over roasted veggies!



**WHITE RICE:** white rice is the rice grain with the bran and endosperm removed. It's a great treat and a simple carb, meaning it is digested quickly but is less filling than it's fiber-rich whole wheat sister.

## GROWER SPOTLIGHT

St. Croix Valley Produce comes directly from a community of local families who farm full-time. These farms are certified organic and GAP certified. St. Croix Valley Growers started in 2013 and is committed to sharing high quality, fresh, organic produce that is backed with exceptional customer service.

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