



Product Spotlight: Peppercorns

Green peppercorns are the unripe berries of a tropical vine, *Piper Nigrum*. The same berries are processed to make black pepper.



Chicken Adobo

with Smashed Cucumber Salad

Inspired by the favourite Fillipino dish! These tender chicken marylands are braised in a peppery sweet and savoury sauce, served over jasmine rice with a crunchy smashed cucumber salad on the side.



45 minutes



4 servings



Chicken

Marinate it!

If you have time, you can prepare the chicken early and leave it to marinate overnight. This will help intensify the flavours. You could also cook this dish in a slow cooker!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	10g	27g

FROM YOUR BOX

ADOBO SPICE MIX	1 packet
GARLIC CLOVES	2
CHICKEN MARYLANDS	4-pack
JASMINE RICE	300g
GINGER	1 piece
LEBANESE CUCUMBERS	4
SPRING ONIONS	1 bunch
CORIANDER	1 packet
CRISPY GARNISH MIX	1 packet

FROM YOUR PANTRY

soy sauce, white vinegar (see notes), sesame oil

KEY UTENSILS

oven dish with lid (see notes), saucepan with lid

NOTES

You can use apple cider or rice wine vinegar if you don't have white vinegar.

If you don't have an oven dish with lid, you can use an oven tray or alfoil to cover the dish.

Adobo spice mix - bay leaves, black peppercorns, brown sugar.



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1. PREPARE THE SAUCE

Set oven to 250°C.

Stir together adobo spice mix, **1/3 cup soy sauce, 1/3 cup vinegar and 3/4 cup water** in an oven dish (see notes). Crush and add garlic.



2. BAKE THE CHICKEN

Slash chicken to the bone. Toss in sauce to coat before placing skin side up. Cover and bake in oven for 30 minutes. Remove cover and spoon sauce over chicken. Return to bake (uncovered) for a further 10 minutes or until cooked through.



3. COOK THE RICE

Meanwhile, place rice in a saucepan, cover with **550ml water**. Bring to a boil. Cover with lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir carefully with a fork.



4. PREPARE THE DRESSING

Peel and grate ginger. Whisk together with **1 tbsp sesame oil and 1 tbsp vinegar**.



5. PREPARE THE SALAD

Use a rolling pin or bottom of mug to gently smash the cucumbers. Roughly chop into pieces. Slice spring onions and chop coriander. Toss into dressing along with crispy garnish mix (use to taste).



6. FINISH AND SERVE

Serve adobo chicken with rice and salad.

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