



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.



40 minutes



4/6 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
	39g	18g	45g

FROM YOUR BOX

	4 PERSON	6 PERSON
ADOBO SPICE MIX	1 packet	2 packets
GARLIC CLOVES	2	3
CHICKEN MARYLANDS	4	6
JASMINE RICE	300g	300g + 150g
GINGER	1 piece	1 piece
LEBANESE CUCUMBERS	4	5
SPRING ONIONS	1 bunch	1 bunch
CORIANDER	1 packet	1 packet
CRISPY GARNISH MIX	1 packet	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 foil 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**, **crushed garlic**, **1/3 cup soy sauce**, **1/3 cup vinegar** and **3/4 cup water** in an oven dish.

6P - use **1/3 cup soy sauce**, **1/3 cup vinegar** and **1 cup water**.



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**.

6P - **2 tbsp sesame oil** and **2 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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