



ADOBO-GLAZED CHICKEN

with Garlic Rice and Green Beans



HELLO ADOBO GLAZE

Inspired by the Philippine-style stew, it combines the savory notes of soy with tangy vinegar.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 870**



Scallions



Half Chickens



Soy Sauce
(Contains: Soy)



Ketchup



Garlic



Jasmine Rice



White Wine
Vinegar



Green Beans

START STRONG

We love a time-saving trick during the hustle-bustle of the season: if you have a food processor, put the garlic in there and give it a few pulses to chop it up in a flash.

BUST OUT

- Aluminum foil
- Small pan
- Baking sheet
- Medium bowl
- Medium pot
- Plastic wrap
- Slotted spoon
- Paper towel
- Oil (3 TBSP)
- Sugar (¼ Cup)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Garlic 6 Cloves
- Half Chickens 48 oz
- Jasmine Rice 1 Cup
- Soy Sauce 6 TBSP
- White Wine Vinegar 10 tsp
- Ketchup 2 TBSP
- Green Beans 12 oz

HELLO WINE



PAIR WITH

Le Marin Corbières Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP AND BAKE CHICKEN

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Thinly slice **scallions**, keeping greens and whites separate. Mince **garlic**. Place **half chickens** skin-side up on a foil-lined sheet. Rub with a large drizzle of **oil**. Season with **salt** and **pepper**. Bake in oven for 35 minutes.



4 MAKE GLAZE

Heat a drizzle of **oil** in a small pan over medium-high heat. Add remaining **garlic** and cook until fragrant, about 30 seconds. Stir in **soy sauce, vinegar, ketchup, 2 TBSP water**, and **¼ cup sugar**. Let simmer until slightly thick and sticky, 4-6 minutes. Season generously with **pepper**, then remove from heat.

TIP: If glaze becomes stiff, stir in a splash of water.



2 CRISP GARLIC

Heat **2 TBSP oil** in a medium pot over medium heat. Add half the **garlic** and cook, stirring frequently, until crisp, 3-4 minutes. Remove from pot with a slotted spoon and transfer to a paper-towel-lined plate.



5 GLAZE CHICKEN

Remove **chicken** from oven after 35 minutes. Adjust rack so that it is about 8 inches from broiler; heat broiler to high. Return chicken to oven and broil until browned, 8-10 minutes. Remove from oven and brush all over with half the **glaze**. Return to broiler and continue broiling until glaze is set, about 1 minute. Let chicken rest 5 minutes after removing from oven, then cut each half between breast and leg to divide into two pieces.



3 COOK RICE

Increase heat under pot to medium-high and add **scallion whites**. Cook, tossing, until softened, about 1 minute. Add **rice** and toss to coat. Stir in **1½ cups water** and a large pinch of **salt**. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



6 FINISH AND SERVE

Place **green beans** in a medium bowl and add a splash of **water**. Cover with plastic wrap and poke a few holes in wrap. Microwave on high until tender, about 2 minutes. Divide **rice** and green beans between plates. Arrange **chicken** on top. Drizzle with remaining **glaze**. Sprinkle with **crisped garlic** and **scallion greens**.

FRESH TALK

If you were a color, which one would you be?

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