



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: 60 MIN** | **CALORIES: 870**



Scallions



Half Chicken



Soy Sauce
(Contains: Soy)



Ketchup



Garlic



Jasmine Rice



White Wine
Vinegar



Green Beans

START STRONG

We know you're eager for dinner, but give it a rest. Really: resting chicken a few minutes after it has roasted ensures that its juices stay in the meat, making it super moist.

BUST OUT

- Aluminum foil
- Paper towel
- Baking sheet
- Small pan
- Medium pot
- Slotted spoon
- Oil (9 tsp | 11 tsp)
- Sugar (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Garlic 4 Cloves | 6 Cloves
- Half Chicken 24 oz | 48 oz
- Jasmine Rice ½ Cup | 1 Cup
- Soy Sauce 3 TBSP | 6 TBSP
- White Wine Vinegar 5 tsp | 10 tsp
- Ketchup 1 TBSP | 2 TBSP
- Green Beans 6 oz | 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 **chicken** skin-side up on a foil-lined baking sheet and rub with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in oven for 30 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**, **1 TBSP ketchup** (we sent more), **2 TBSP water**, and **2 TBSP sugar**. Bring to a simmer and let bubble until slightly thick and sticky, 3-4 minutes. Season generously with **pepper**, then remove from heat. **TIP:** If glaze becomes stiff, stir in a splash of water.



2 CRISP GARLIC

While chicken bakes, 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 ADD GREEN BEANS

Once **chicken** has roasted 30 minutes, remove from oven. Adjust rack so that it is about 8 inches from broiler, then heat broiler to high. Toss **green beans** on same sheet with a drizzle of **oil**, **salt**, and **pepper** and spread around chicken. Broil until both are lightly browned and chicken is cooked through, 8-10 minutes. Remove sheet from oven, then brush chicken all over with half the **glaze**. Return to broiler and continue broiling until glaze is set, about 1 minute.



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 **¾ cup 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

Let **chicken** rest 5 minutes after removing from oven, then cut between breast and leg to divide into two pieces (halve breast and divide leg to give everyone both white and dark meat). Divide **rice** and **green beans** between plates. Arrange chicken on top of rice. Drizzle with remaining **glaze**. Sprinkle with **crisped garlic** and **scallion greens**.

ADOBO LOCO!

Crazy for the sauce?
Make it again with pork.

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