



Chicken Adobo & Coconut Ginger Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

4 chicken thighs (bone-in)
1/2 cup low sodium soy sauce
1/2 cup apple cider vinegar
3 bay leaves
3 cloves garlic, minced
12 peppercorns, crushed
1 tablespoon brown sugar
1 tablespoon cornstarch
2 tablespoons grapeseed oil
1/4 cup water
1 cup chicken broth
1 1/2 cups rice
3 cups water
2 tablespoons fresh ginger, minced
1/3 cup shredded sweetened coconut, minced
1/2 cup parsley, minced
4 scallions, chopped
Kosher salt

Instructions

1. In a large bowl or flat dish, combine soy sauce, vinegar, garlic, peppercorns, brown sugar and bay leaves with chicken. Marinate for at least an hour or overnight.
2. When ready to cook, swirl a bit of olive oil in a pan. When the oil is hot, lay chicken thighs down, leaving marinade in the dish. Brown chicken on both sides, approximately 2-3 minutes on each side.

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3. Remove chicken from the pan and set aside. Pour in marinade and chicken broth and cook until it begins to boil.
 4. Once boiling, add chicken again and cover. Cook for about 10 minutes.
 5. Whisk 1/4 cup water with cornstarch and add to chicken. Turn chicken pieces over, cover again and cook until juices run clear (approximately 6-9 minutes).
 6. For rice, set 3 cups of water to boiling. Sprinkle a little salt into the water. When water begins to boil, add rice and cook according to directions. Once done, toss with scallions, parsley, ginger and coconut.
 7. Serve chicken over chicken and drizzle with a little sauce.