



JORDAN'S

CHICKEN ADOBO WITH JASMINE RICE

INGREDIENTS

2 tablespoons Vegetable Oil, for searing
4 chicken thighs, bone-in, skin on
1 teaspoon Freshly ground black pepper
4 garlic cloves, roughly chopped
¼ cup Oyster Sauce
¾ cup Dark Mushroom Soy Sauce, such as Pearl River Bridge
1½ cups Sugar Cane Vinegar
2 Fresh Bay Leaves (dried if fresh is unavailable)
Jasmine Rice, recipe to follow

For the Jasmine Rice:

2 Cups Rice, Rinsed and Drained
Approximately 3½ Cups Water

INSTRUCTIONS

In a large heavy-bottom saucepan with a lid, heat oil over high heat for about 2 minutes. Add garlic and cook for 10 seconds until fragrant. Using tongs, carefully add chicken thighs to pot and cook until caramelized on all sides, turning once. Season chicken liberally with pepper.

Add in oyster sauce and dark mushroom soy sauce, tossing to coat the chicken thoroughly. Cook for 2-3 minutes until fragrant and sauces start to caramelize on the bottom of the pan. Drizzle in sugar cane vinegar along with bay leaves. Stirring to release the caramelized bits on the bottom of the pan. Cover with lid and bring to a rolling boil for about 5 minutes. Reduce heat to medium-low and cook covered for about 30-40 minutes until chicken is tender and begins to fall off the bone.

Remove from heat, rest for a few minutes and serve over a heaping serving of Jasmine Rice, garnishing with a ladleful of the braising liquid.

For the Jasmine Rice: Place rinsed rice in a saucepot, spread out to an even layer and cover with enough water until it reaches the first knuckle of your index finger. Bring to a boil, cover, and reduce heat to a simmer. Cook until fluffed about 20 minutes.