

Pan-Roasted Chicken Adobo with Herbed Rice

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 45 minutes

Windy Meadows Family Farm Bone-in Chicken Thighs, thawed
Johnson's Backyard Garden Carrots, stem end trimmed, washed, peeled (optional)
J & B Farms Cabbage, core and outer leaves removed, washed
Gulf Pacific White Rice
El Milagro Corn Tortillas
Farmhouse Kitchen-prepared Gundermann Acres Purple Hull Peas, thawed
Farmhouse Kitchen Adobo Sauce, stirred well before use
Farmhouse Kitchen Herb Sauce, stirred well before use
Farmhouse Kitchen Creamy Avocado Dressing, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Bring 1 cup of water, 1/2 tsp. salt, and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add the herb sauce, purple hull peas, and rice. Stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice and peas with a fork and cover to keep warm until ready to serve.

STEP 2 While the rice is cooking, place a large pan over medium heat. As the pan warms, pat the chicken thighs dry with paper towels, then season both sides with salt and pepper. When the pan is hot, add 1 tbsp. oil. Lay the chicken thighs in the pan skin-side down. Cook the chicken on the first side to brown the skin and render out fat, about 5-7 minutes. Flip the chicken over and cook for 5 minutes. Then, turn the heat to low and carefully pour the adobo sauce over the chicken thighs. Cover with a lid and simmer for 15-20 minutes or until cooked through. The internal temperature of the chicken, when measured at the thickest part, should reach 165°F.

STEP 3 As the chicken cooks, prepare the vegetables. Shave the cabbage into strips, as thinly as possible and add to a bowl. Cut the carrots into matchsticks, as thinly as possible or grate them on a box grater, and add to the cabbage. Toss the cabbage and carrots with the creamy avocado dressing. Season with salt and pepper to taste.

STEP 4 Heat the corn tortillas in a dry skillet over medium-high heat until toasted yet pliable, about 30 seconds per side.

STEP 5 Serve the chicken adobo with a side of herbed rice and peas, and dressed cabbage salad. Make small bites with the chicken and cabbage salad wrapped in the corn tortilla. Enjoy!