

Cook Set 1 Shopping List

Bourbon Chicken • Pork Adobo • Stick of Butter Rice • Boursin Mashed Potatoes • Lemon Garlic Broccolini

BEFORE YOU SHOP

Kosher salt, black pepper, olive oil, and neutral oil repeat across almost every recipe in this system. Check your pantry before you shop, most kitchens already have these on hand in the quantities needed here.

COOK SET 1 — BOLD & SAUCY

Bourbon Chicken

Makes 6 servings · Post #89633

FOR THE CHICKEN

- | | |
|--|---|
| ☐ 2 pounds chicken thighs, boneless, skinless, cut into 1-inch pieces | ☐ 1 teaspoon black pepper |
| ☐ 1 teaspoon kosher salt | ☐ 2 tablespoons neutral oil, divided |

FOR THE SAUCE

- | | |
|--|---|
| ☐ ½ cup brown sugar, packed | ☐ 2 tablespoons hoisin sauce |
| ☐ ½ cup low sodium soy sauce | ☐ 3 garlic cloves, minced |
| ☐ ¼ cup bourbon | ☐ 2 teaspoons ginger paste |
| ☐ ¼ cup chicken broth | ☐ 1 teaspoon onion powder |
| ☐ 2 tablespoons apple cider vinegar | ☐ ½ teaspoon red pepper flakes |

FOR THE SLURRY

- | | |
|--|---|
| ☐ 1 tablespoon tapioca starch | ☐ 2 tablespoons cold water |
|--|---|

Pork Adobo

Makes 6 servings · Post #89636

FOR THE PORK

- | | |
|--|---|
| ☐ 3 pounds boneless pork shoulder, trimmed, cut into 1½-inch pieces | ☐ 1 teaspoon kosher salt |
| | ☐ 2 tablespoons avocado oil, divided |

FOR THE BRAISE

- | | |
|--|--|
| ☐ ½ medium red onion, thinly sliced | ☐ 1 cup water |
| ☐ 8 garlic cloves, smashed | ☐ 1 teaspoon Better Than Bouillon chicken paste |
| ☐ ¾ cup low sodium soy sauce | ☐ 3 tablespoons brown sugar |
| ☐ 2 tablespoons dark soy sauce | ☐ 2 teaspoons whole black peppercorns |
| ☐ ¾ cup white vinegar | ☐ 3 bay leaves |

Stick of Butter Rice

Makes 8 servings (½ cup per portion) · Post #89637

RICE

- ☐ 1 cup parboiled long-grain white rice, dry, unrinsed
- ☐ 1 can (10½ oz) French onion soup
- ☐ 1 can (10½ oz) beef consomme
- ☐ 1 teaspoon garlic powder
- ☐ ½ teaspoon black pepper
- ☐ ½ cup unsalted butter, cut into thin pats

FOR REHEATING (AS NEEDED)

- ☐ 2 to 4 tablespoons low-sodium beef broth

Boursin Mashed Potatoes

Makes 8 servings (½-cup portions) · Post #89634

POTATOES

- ☐ 2 pounds Yukon Gold potatoes, peeled and cut into 1-inch chunks
- ☐ 2 teaspoons kosher salt, for the boiling water

BOURSIN MIXTURE

- ☐ 4 tablespoons unsalted butter, cubed
- ☐ ½ cup whole milk, plus more if needed
- ☐ 1 package Boursin Garlic and Fine Herbs cheese
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon black pepper

Lemon Garlic Broccolini

Makes 4 servings (1 cup per portion) · Post #89635

FOR THE BROCCOLINI

- ☐ 1 pound broccolini, trimmed
- ☐ 2 tablespoons olive oil
- ☐ 3 garlic cloves, thinly sliced
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon black pepper
- ☐ ¼ teaspoon red pepper flakes, optional
- ☐ ¼ cup water
- ☐ 1 lemon, zested before freezing and juiced after reheating

FOR FINISHING (AFTER REHEATING)

- ☐ 1 tablespoon unsalted butter, optional