

# ADOBO RUBBED CHICKEN

Smoky and spicy adobo-braised Pierce Chicken® Funny Bones™ makes a great base to build on a Hispanic dish.

"Nearly 60% of casual dining operations serve at least one Mexican-inspired dish."

Datassential, "Menu Trends Direct: Gone Mexican!", August 2013.



## NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 125g Amount Per Serving		% Daily Value*
Calories:	180	
Total Fat:	0.5g	1%
Cholesterol:	0mg	0%
Sodium:	930mg	39%
Total Carbs:	31g	10%
Dietary Fiber:	1g	4%
Sugars:	7g	
Protein:	6g	

\*Percent Daily Values are based on a 2,000 calorie diet.

## INGREDIENTS

**Pierce Chicken® Funny Bones™** (Code #41270) 10 pounds (2 bags)  
Adobo sauce (recipe provided) 1 gallon

## METHOD

1. Place Funny Bones™ 8 in two hotel pans coated with cooking spray; pour adobo sauce over Funny Bones™.
2. Cover and bake at 350°F for 30 minutes.
3. Uncover; bake 10 minutes longer or until a thermometer inserted into the chicken reads 165°F.
4. Serve Funny Bones™ with cooking sauce.

## ADOBO SAUCE

Guajillo chilies, dried	30 ounces	Onion powder	½ cup
Water, boiling	1-½ quarts	Cocoa powder	6 tablespoons
Garlic, peeled	24 each	Ground nutmeg	¼ cup
Apple cider vinegar	2 cups	Salt	3 tablespoons
Sugar	¾ cup	Ground cumin	1 teaspoon

## Makes 1 gallon:

1. Remove stems and shake the seeds from the guajillo chilies. Lightly toast in a hot dry pan for 20 seconds per side or until slightly puffed and fragrant.
2. Soak toasted chilies in boiling water for 10 minutes or until softened; drain.
3. Process chilies with remaining ingredients in a food processor, in batches, until smooth.
4. Press mixture through a fine chinois strainer.