

CHICKEN ADOBO



Recipe by:
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Flint Hills Breadbasket
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SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 45 MIN

INGREDIENTS

1 cup Soy Sauce
1/4 cup Distilled White Vinegar
1/4 cup Brown Sugar
4 cloves Garlic
2 Tbsp Whole Peppercorn
2-3 Bay Leaves
4-6 Chicken Legs/Thighs
1 Onion
2 Tbsp Oil
Water

Serve with Rice
Optional: Green Onions

DIRECTIONS

1. In a medium-large pot, add the chicken, bay leaves, soy sauce, white vinegar, garlic, brown sugar and whole peppercorn.
2. Add the water as needed to cover the chicken with liquid. Add more soy sauce and vinegar at a 2:1 ratio if it takes more than 1.5 cups of water to cover.
3. OPTIONAL BUT RECOMMENDED: Let chicken marinate for an hour, up to 8 hours in the fridge.
4. Place this on the stove at medium-high heat until it comes to a boil.
5. Lower to medium-low and let simmer for 35 minutes or until the chicken is fully cooked and slightly comes off the bone.
6. Serve over jasmine rice. OPTIONAL: add sliced green onions for a touch of freshness.