



# Chicken Adobo

An iconic Filipino dish featuring chicken marinated in soy sauce and vinegar, loaded with garlic, and flavored with peppercorns and bay leaves



## Ingredients:

- 1 lb of chicken
- 1/4 cup cane vinegar
- 1/4 cup soy sauce
- 1 cup water
- 1 tsp white sugar
- 1 tbsp oyster sauce
- 1 tsp whole black peppercorns
- 6 cloves garlic, minced
- 1/4 cup minced onion
- 1 tsp chicken bouillon
- 2 bay leaves

## Procedure:

1. Place all ingredients in a large pot and bring liquid to a boil over high heat (Optional: sauté onion & garlic in oil prior to adding the rest of the ingredients)
2. Cover and simmer on low heat for 20 minutes, or until chicken is cooked through

## Notes :

Want to get creative? Adobo refers to the marinade the chicken is cooked in, replace chicken with a protein of your choice!