

Chicken Adobo

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 500g chicken thighs, bone-in and skin-on
- [ ] 3 large potatoes, peeled and cut into large pieces
- [ ] 120ml soy sauce
- [ ] 120ml white vinegar
- [ ] 120ml water
- [ ] 60g brown sugar
- [ ] 4 cloves garlic, minced
- [ ] 1 bay leaf
- [ ] 1 tsp. whole peppercorns
- [ ] 30ml cooking oil

Instructions

1. In a large pot, heat the cooking oil over medium-high heat. Once the oil is hot, add the minced garlic and sauté for a minute until fragrant.
2. Add the chicken thighs to the pot and brown on both sides for about 5 minutes. Remove the chicken from the pot and set it aside.
3. In the same pot, add the soy sauce, white vinegar, water, brown sugar, bay leaf, and whole peppercorns. Stir until well combined and bring the mixture to a boil.
4. Reduce the heat to low and add the big chunk potato pieces to the pot. Cover the pot and let the potatoes cook for about 10-15 minutes until they are almost tender.
5. In a separate pan, heat some oil over medium-high heat. Once hot, add the cooked potatoes and fry for about 5-7 minutes until they are golden brown and crispy. Remove the potatoes from the pan and set them aside.

6 Add the chicken back into the pot and make sure it is fully submerged in the sauce. Cover the pot and simmer for about 20-25 minutes until the chicken is fully cooked and the sauce has thickened. Serve the chicken and fried potatoes with the sauce poured over them. Enjoy!