

Chicken Adobo



Ingredients

- 3 bay leaves
- 1 tsp. whole black peppercorns
- 1 Tbsp. grapeseed oil
- 3 ½ lbs. bone-in, skin-on chicken thighs
- 1 cup white vinegar
- ½ cup shoyu
- 1 Tbsp. sugar
- 3 garlic cloves, peeled and smashed
- 2 cups cooked rice (for serving)

Instructions

In a medium Dutch oven over medium heat, toast bay leaves and black peppercorns until fragrant and bay leaves have a sheen, about 3 to 4 minutes. Remove and set aside.

Heat oil in same pot. Add chicken thighs, skin-side down, and sear until golden brown, around 6 to 8 minutes. Flip chicken and cook other side for about 3 minutes.

Pour in vinegar, shoyu, sugar, and garlic. Add toasted bay leaves and peppercorns back to pot. Bring everything to a boil and then reduce heat to simmer. Cover pot and let chicken cook, turning occasionally, for 25 to 30 minutes.

Remove chicken from pot and let sauce cook over high heat until reduced and slightly thickened, about 5 minutes. Add chicken back to pot and coat with sauce. Serve chicken over steamed rice, spooning sauce on top. Makes 6 to 8 servings.

To store, allow the adobo to cool to room temperature before placing in a sealed container. Chicken adobo can be safely stored in the refrigerator for up to 4 days.

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