CHICKEN ADOBO

4 Servings | 10 mins Prep Time |
50 mins Cook Time | 60 mins Total Time

INGREDIENTS

2 lbs chicken thighs
3/4 cup white vinegar
1/4 cup soy sauce
1/2 bulb of smashed garlic
1 cup of water
1 tbsp peppercorns
1 tbsp vegetable oil
1 bay leaf (optional)
1 tbsp brown sugar (optional)
2 chopped green onions to garnish (optional)

DIRECTIONS

In a large skillet, over medium-high heat, brown both sides of chicken thighs in vegetable oil. Remove excess fat. Lower to medium heat and add vinegar, soy sauce, crushed garlic cloves, water, peppercorns and optional ingredients. Simmer covered for 35 minutes. Remove lid and simmer an additional 15 minutes to reduce liquid. Discard bay leaf.

SHOPPING LIST

2 lbs small bone-in chicken thighs (or drumsticks, but not breast as you need the fat!)
3/4 cup white vinegar (cane vinegar preferred)
1/4 cup soy sauce
1 whole garlic bulb, smashed and peeled
1 tbsp whole peppercorns (can sub with course black pepper)
3 tbsp vegetable oil
1 bay leaf (optional)
1 tbsp brown sugar (optional)
2 cups of Jasmine rice or any kind of sticky white rice
2 eggs
4 green onions to garnish (optional)

Vegan – substitute chicken with soy curls or seitan
SINANGAG (GARLIC FRIED RICE)

4 Servings | 2 minutes Prep Time
25 minutes Cook Time | 27 minutes Total Time

INGREDIENTS

2 cups white rice
2 tbsp vegetable oil
½ bulb of chopped garlic
2 eggs
2 chopped green onions to garnish (optional)

DIRECTIONS

The night before you plan to eat your meal of adobo and garlic fried rice, cook your rice and then refrigerate covered overnight. This will dry the rice for cooking the next day.

On one side of a large skillet, brown your garlic in the vegetable oil on medium-high heat. Be careful not to burn the garlic. On other side of your skillet, scramble 2 eggs. Add your cooked rice and break down clumps with your spatula or spoon. Be sure the rice, garlic and eggs are combined and fried evenly.

TIPS on cooking rice: the perfect ratio of water to rice is 2 cups water to 1 cup rice. Just be sure your cooking pot is large enough to hold the rice as it cooks and expands. Rinse your rice in water for 20 seconds. Add water and bring to a boil, then reduce to a simmer (bubbling but not a full boil), for about 18-20 minutes. Keep it covered. Cool and refrigerate overnight.

Easier way: use a rice cooker! To measure water, place fingertip on rice and add water to first crease on your finger (Filipinx trick!)

TIP on smashing garlic: separate bulb into cloves. Place flat side of knife over several cloves and apply pressure to crush the garlic. This should make it easier to peel the garlic. Smashed garlic cloves can go straight into the adobo. Mince the garlic for your fried rice.