

Pinoy Chicken Adobo

This is a family favorite from the Philippines and is served over rice. Easy to prepare, especially when you are in a hurry.

Recipe by [Alberto Torres](#) | Created on **Jan 11, 2022**

Ingredients

- 5 pounds chicken legs and thighs, rinsed and patted dry
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup white vinegar
- $\frac{1}{4}$ cup soy sauce
- 1 teaspoon white sugar
- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 teaspoon whole black peppercorns, crushed
- 2 bay leaves
- salt to taste

Directions

- Place the chicken in a 6-quart pot. Pour the water, vinegar, and soy sauce over the chicken. Add the sugar, onion, garlic, peppercorns, and bay leaves to the pot; bring the mixture to a boil for 2 minutes. Reduce heat to low; simmer until the chicken is no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the chicken from the pot and continue cooking the sauce until it thickens, about 10 minutes; season with salt.
- Return the chicken to the pot, making sure the chicken is covered entirely by the sauce. Cook together until the chicken is reheated, about 3 minutes.

Nutrition Facts

Serving: **6 servings** | Calories: **583.8 kcal** | Carbohydrates: **5.6 g** | Protein: **62.4 g** | Saturated fat: **9.1 g** | Cholesterol: **212.8 mg** | Sodium: **814.8 mg** | Fiber: **0.8 g** | Sugar: **2.5 g**

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