



Chicken Adobo Bowls

Serves 4 - 6

This is a delicious comfort food recipe - Filipino-style Chicken Adobo. It's an easy recipe -- chicken thighs are transformed after marinating in garlic, vinegar, and soy sauce. After braising the chicken in the marinade, the results are a savory, tender, juicy dish served over rice that will elicit contented sighs!

Ingredients:

3 lbs (about 12) boneless, skinless chicken thighs
4-6 cloves garlic, coarsely chopped
1/4 cup plus 2 tablespoons unseasoned rice vinegar
3/4 cup soy sauce
2 teaspoons brown sugar
2 tablespoons vegetable oil
1 onion, sliced
1-1/2 cups water
1 teaspoon black pepper
2 bay leaves
Scallions, sliced for garnish
Steamed rice, for serving

Directions:

- (1) Marinate the chicken with the vinegar, soy sauce, sugar, and garlic for 1 to 3 hours covered in the refrigerator.
- (2) In a large braising dish or skillet, heat the oil and brown the chicken on both sides over medium-high heat.
- (3) Once the meat has browned on both sides, remove from pan and cook the onions until translucent and soft.
- (4) Add the chicken back to the pan, as well as the water and the marinade. Add the bay leaves and black pepper. Bring the mixture to a boil, and simmer while uncovered until the chicken is cooked through at 165 degrees F and the sauce has reduced, about 20-25 minutes.
- (5) Serve the chicken over rice with a ladle of the sauce and a garnish of scallions.