

CHICKEN ADOBO WITH POTATOES

As Prepared by Mr. Isiais "John" Dapon, Chief Chef, UCCP Shalom Hotel, Manila

Ingredients

- About 3 lbs chicken cut into serving pieces
- ½ cup soy sauce
- Cooking oil
- 5 cloves garlic minced
- 1 medium onion sliced (optional)
- ½ cup white or Filipino cane vinegar
- 1 Tbsp whole peppercorn
- 3 pieces bay leaves
- 4 medium potatoes quartered (**or omit if serving with rice*)
- 1 cup water
- Salt

****Note: Chicken Adobo is also commonly served with rice, in which case omit potatoes and cook rice separately.***

Instructions

1. Marinate chicken in 2 Tbsp of soy sauce for at least 10-15 minutes.
2. Heat oil and brown the chicken (about 2-3 minutes) on both sides. Remove chicken and set aside.
3. Heat oil and saute garlic (and onions if using) about 3 minutes.
4. Add chicken and stir fry until most liquid evaporates.
5. Add remaining soy sauce, vinegar, bay leaves and peppercorns. Cover pan and simmer 3 minutes.
6. Add potatoes and water. Cover and simmer for 15 minutes until potato and chicken are cooked through.
7. Season to taste. Serve hot to friends and family!