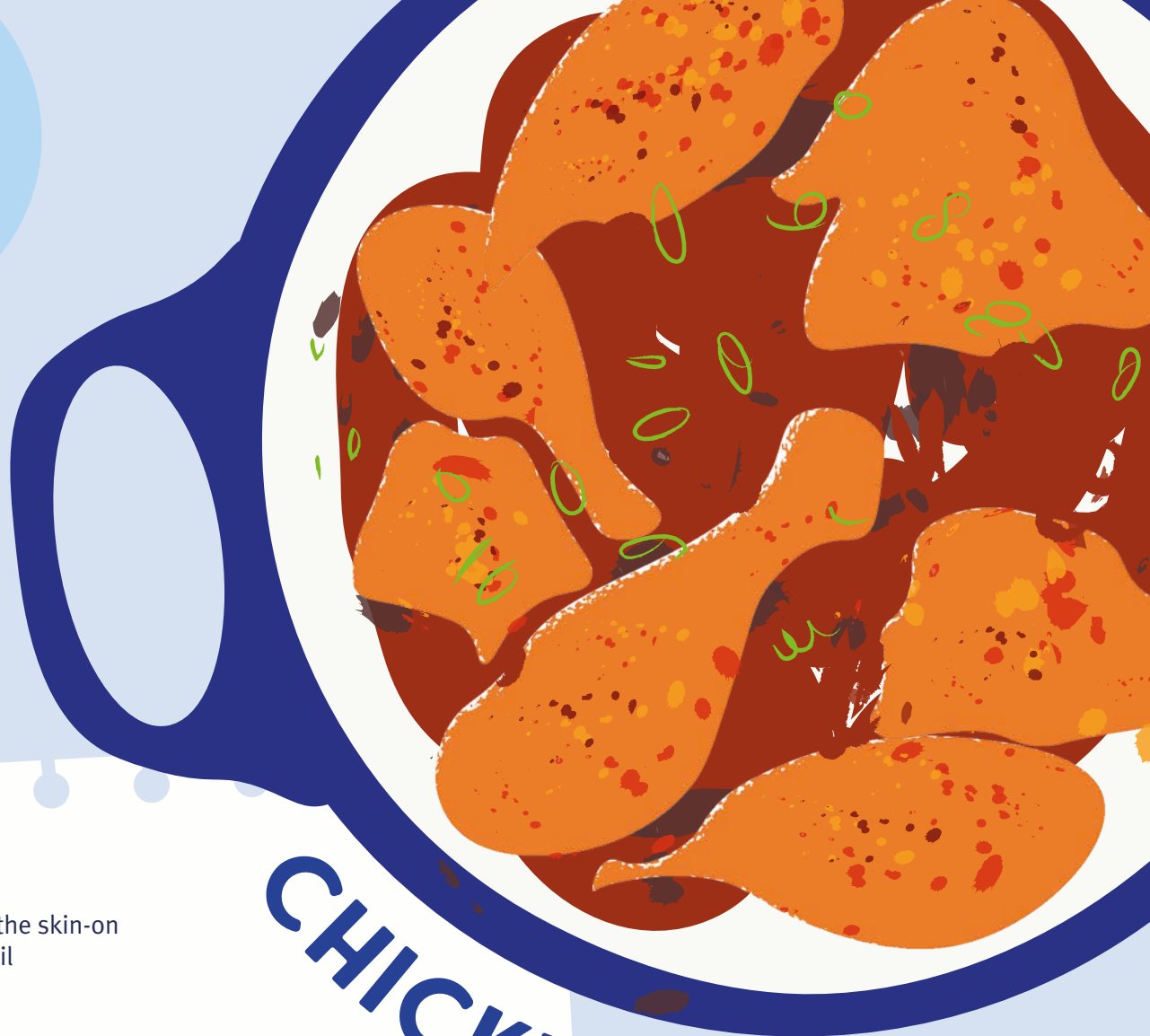


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# CHICKEN ADOBO

## Ingredients

4 chicken legs with the skin-on  
60ml of sunflower oil  
120 ml Soy Sauce  
350 ml vinegar  
2 tsp Black peppercorns  
4 fresh Bay leaves  
1 head of Garlic cloves, smashed, no need to peel  
1-2 small dried red chillies – to taste  
Cooked white rice – to serve

## Method

Heat the sunflower oil in a large sauce pan that preferably has a lid until it is very hot. Work in batches if necessary, so that you don't crowd the pot. Add half the chicken skin side down and cook until golden brown all over, turning the pieces occasionally until you get a crisp brown skin. Take the chicken out of the pan and reserve on a plate. Next, add the garlic, onions, peppercorns and bay leaves to the pan, continue cooking until the onion is soft about 10 mins, add the chicken and the dried chilli, vinegar and soy sauce. Raise the heat and keep stirring and scrape the bottom of the pan to make sure you release all the sticky golden brown bits. Cover the pan and continue to cook on a low heat, stirring occasionally until the chicken is falling from the bone, about 45 mins. Serve with plenty of warm white rice.

