



## Easy Tender Chicken Adobo

Alma A. Coon

Country: The Philippines

### Ingredients:

- 1 tablespoon vegetable cooking oil
- ½ red onion, sliced
- 4 skin-on bone in chicken thighs
- ¼ cup regular soy sauce (not light or dark)
- 1 ½ tablespoons garlic, minced
- ½ teaspoon ground black pepper
- 2 bay leaves
- 1 tablespoon brown sugar
- ½ cup white vinegar

### Instructions:

1. In a medium size pot set over medium heat, add oil. Once oil is hot, add onions and cook until translucent.
2. Move the onions aside and place chicken thighs in the pan, skin side down. Allow the skin to brown. Do not move the chicken after it hits the pan; this will prevent your chicken from properly browning.
3. Pour in soy sauce, garlic, ground black pepper, bay leaves, brown sugar, and lastly white vinegar. Do not mix the sauce - the bubbling action will do that for you.
4. Bring to a boil. Then cover and reduce low-medium heat or rolling simmer for 10 minutes.
5. Remove the lid and flip the chicken over so the skin is facing up. Cover and simmer for another 10 minutes.
6. Remove the lid and continue to simmer for 3-5 minutes so the sauce can thicken a bit. Remove from heat and serve.

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