

FILIPINO CHICKEN ADOBO



Ingredients

Servings: 8 chicken legs

- 8 chicken legs on the bone (skin removed, optional)
- 1/3 cup low-sodium soy sauce
- 1/4 cup apple cider vinegar
- 1/4 cup pineapple juice
- 1 small head of garlic, diced
- 2 onions, diced
- 1/2 tablespoon black pepper
- 1/2 tablespoon dry basil
- 1 tablespoon brown sugar
- 1 cup of water
- 4 bay leaves
- 2 cups pineapples, large diced (fresh or canned)

- Place the chicken in a large pot or cooking vessel.
- In a large bowl, combine the soy sauce, vinegar, pineapple juice, garlic, onions, black pepper, dry basil and brown sugar. Mix well.
- Pour the marinade over the chicken and let sit for at least 1 hour (overnight is ideal).
- Place the cooking vessel with the marinated chicken on the stove. Add 1 cup of water, and then add the bay leaves.
- Cover and cook on medium-low heat until the meat is tender, about 35 minutes.
- Remove the cover, add the pineapples and cook 10 to 15 minutes, until the sauce reduces.
- Discard the bay leaves.
- Serve over jasmine rice.

