

Chicken Adobo



Ingredients

- 4 medium yellow onions, halved and thinly sliced
- 4 medium garlic cloves, smashed and peeled
- 1 (5-inch) piece fresh ginger, cut into 1-inch pieces
- 1 bay leaf
- 3 pounds bone-in, skin-on chicken thighs
- 3/4 cup soy sauce
- 1/4 cup rice vinegar
- 1 tablespoon granulated sugar
- 1/2 teaspoon freshly ground black pepper
- Steamed rice, for serving

Info

- **Prep:** 15 min
- **Cook:** 4 hours
- **Serves:** 4-6
- [Source](#)

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[chicken](#), [ginger](#), [soy sauce](#), [vinegar](#), [rice](#), [slow cooker](#)

Directions

1. Place the onions, garlic, ginger, and bay leaf in an even layer in the slow cooker.
2. Remove and discard the skin from the chicken. Arrange the chicken in an even layer on top of the onion mixture.
3. Whisk the soy sauce, vinegar, sugar, and pepper together in a medium bowl and pour it over the chicken.

4. Cover and cook until the chicken is cooked through and falling off the bone, about 4 to 5 hours on high or low. Remove and discard the ginger pieces and bay leaf. Serve with steamed rice.

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