

# Pollo Adobado (Mexican Chicken Adobo)

Yield: 4 min  
Total Time: 305 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-adobo-chicken>

## Ingredients:

- 6 guajillo chiles top removed, deveined, and seeds removed
- 2 ancho chiles top removed, deveined, and seeds removed
- 5 garlic cloves roasted
- 1/4 onion roasted
- 1 chipotle chile
- 4 bay leaves
- 1 teaspoon black pepper ground
- 1/4 teaspoon oregano whole
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 5 whole cloves
- 1/4 cup apple cider vinegar
- 1/2 cup water
- 1/4 cup pineapple juice
- 2 tablespoons achiote paste
- 1 tablespoon salt
- 1 whole chicken cut up

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 245 milligrams
4. Fat: 14 grams
5. Fiber: 6 grams
6. Protein: 79 grams
7. SaturatedFat: 4 grams
8. Sodium: 2070 milligrams

9. Sugar: 3 grams

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