

Filipino Chicken Adobo

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/filipino-chinese-adobo-recipe>

Ingredients:

- 5 pieces chicken I use a mix of skinless, bonless chicken thighs AND skin-on, bone-in chicken thighs
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 tablespoon ground paprika
- 2 tablespoons olive oil
- 2/3 cup soy sauce
- 1/4 cup sugar
- 1/2 cup chicken stock or broth
- 1/2 cup white distilled vinegar
- 5 cloves garlic minced
- 1 yellow onion medium, sliced
- 1 bay leaf
- 2 scallions sliced thinly

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 22 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 2740 milligrams
8. Sugar: 15 grams

Thank you for visiting our website. Hope you enjoy Filipino Chicken Adobo above. You can see more 15 filipino chinese adobo recipe Ignite your passion for cooking! to get more great cooking ideas.