

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### *CHICKEN ADOBO Recipe*

#### **Ingredients:**

1 lb            chicken parts, cut into serving pieces  
1/2 cup        vinegar, white or cider  
2 tbsp        soy sauce  
5 cloves      garlic, crushed  
salt and pepper

#### **Instructions:**

Combine all ingredients in saucepan. Bring to boil and simmer until chicken is cooked and tender, about 20 minutes.

Good served with rice and a side of diced tomatoes, sliced scallions, seasoned with salt and pepper.

This is a favorite Filipino dish and is extremely easy to make.

*Courtesy of carolyn@brc.uconn.edu (Carolyn Pe)*

Return to [ArmadilloPepper.com Recipes](http://ArmadilloPepper.com)