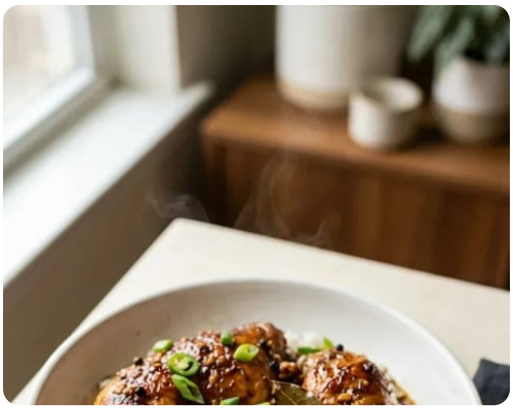


Treasure Barrel

Filipino Chicken Adobo

Tangy, salty, and deeply comforting. This classic braise turns simple ingredients into a rich dinner masterpiece. Perfect served over a cloud of steamed jasmine rice.

15 min Prep time	**45 min** Cook time	**1 h** Total time
6 Servings	**Easy** Difficulty	**Filipino** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs bone-in, skin-on chicken thighs (about 12 pieces)
- [ ] 2 tbsp vegetable oil

The Braising Sauce

- [ ] 1/2 cup soy sauce (120 ml)
- [ ] 1/2 cup white vinegar (120 ml)
- [ ] 1 cup water (240 ml)
- [ ] 6 cloves garlic, minced
- [ ] 1 medium onion, sliced (optional)
- [ ] 3 bay leaves
- [ ] 1 tsp whole black peppercorns
- [ ] 2 tbsp brown sugar (optional)

Finishing Touches

- [ ] Salt to taste
- [ ] Fresh cilantro or sliced scallion for garnish

Instructions

1. First things first, wash your 2 lbs bone-in, skin-on chicken thighs and pat them dry with paper towels—honestly, getting them dry is the secret to a good sear. While you're at it, mince the 6 cloves garlic and slice the 1 medium onion, then just set them aside for a moment.

2. Heat the 2 tbsp vegetable oil in your large pot over medium heat. Lay the chicken pieces skin-side down; let them sizzle for about 4–5 minutes. You're looking for that beautiful, golden crust that makes the dish feel special.

3. Flip the chicken over. Now, toss in the minced garlic and that sliced onion if you're using it. Sauté for just 2 minutes until it smells wonderful and fragrant throughout the kitchen.

4. Pour in the 1/2 cup soy sauce, 1/2 cup white vinegar, and 1 cup water. Stir in the 3 bay leaves, 1 tsp whole black peppercorns, and 2 tbsp brown sugar. Give it a good stir and bring the whole thing to a gentle boil.

5. Turn the heat down to low and pop the lid on. Let it simmer quietly for 25–30 minutes. You want the chicken to be tender, but still holding its shape—not falling apart completely.

6. Take the lid off and bump the heat up to medium-high. We're going to let that liquid reduce and thicken into a glossy glaze. Stir it occasionally for about 5–7 minutes until it looks rich and syrupy.

7. Take a little taste of the sauce. If it feels too sharp, you can add a pinch of salt or a touch more sugar to balance out the acidity. It's all about your own preference, really.

8. Turn off the heat. Now, look, just let the adobo rest for 5 minutes so the flavors can really meld together. Transfer it to your favorite serving dish and garnish with some fresh cilantro or sliced scallions.

Nutrition per serving

420 kcal	38 g	12 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allowing the sauce to reduce on medium-high heat is what creates that signature glossy glaze.
- Patting the chicken dry ensures the skin browns properly rather than steaming.
- The resting period at the end is a simple step that makes a big difference in depth of flavor.