



## Chicken Adobo

*Asian, Crock Pot, Poultry*

**Prep Time:** 30 min **Cook Time:** 8 hours **Difficulty:** Easy **Servings:** 2

### **INGREDIENTS**

- 1 yellow onions, sliced
- 1/2 tbsp garlic, minced
- 1/2 bay leaf
- 1/2 tsp peppercorns
- 2 chicken breasts or 8 thighs/drumsticks
- 1/4 cup rice vinegar
- 6 cups soy sauce
- 1/2 tbsp sugar



### **DIRECTIONS**

Spread half the sliced onions on the bottom of a slow cooker. Add the garlic, bay leaf and pepper corns. Arrange the chicken in a single layer. Top with the remaining onions and add the vinegar and soy sauce.

Cover and cook for 4 hours on high setting or 8 hours on low setting.

Remove the bay leaf. Serve with rice.