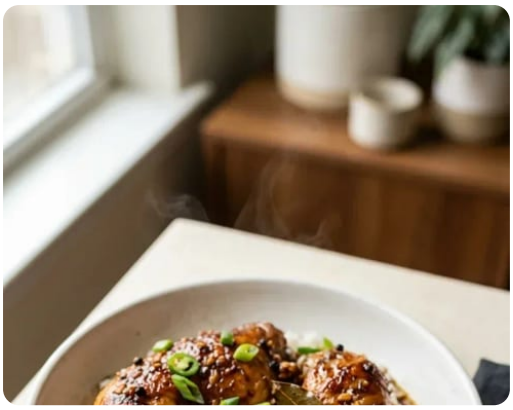

Helergon Kitchen

Filipino Chicken Adobo

Tender braised chicken meets a tangy, salty glaze. This one-pot wonder is the ultimate expression of home cooking. Perfect for busy weeknights or slow Sundays.

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Filipino** Cuisine

Ingredients

Main Ingredients

- [ ] 907 g chicken thighs or whole chicken cut into 8 pieces
- [ ] 2 tbsp vegetable oil for sautéing

Braising Sauce

- [ ] 1/2 cup soy sauce
- [ ] 1/2 cup vinegar (preferably cane or white vinegar)
- [ ] 4 cloves garlic, minced
- [ ] 2 bay leaves
- [ ] 1 tsp whole black peppercorns
- [ ] 1 cup water or low-sodium chicken broth
- [ ] 1 tbsp brown sugar (optional)
- [ ] Salt to taste

Instructions

1. Start by heating those 2 Tbsp vegetable oil in your large skillet or dutch oven over medium heat. Once it's shimmering, toss in the minced garlic and sauté it just until it's golden brown and smelling wonderful—usually takes about 1 minute. Honestly, don't let it burn, just get it fragrant.
2. Carefully add your chicken pieces to the pan. I like to sear each side until they're lightly browned, which takes about 5 minutes total. It gives the meat such a lovely depth.
3. Now, pour in the soy sauce, vinegar, and water (or broth). Go ahead and tuck in the bay leaves and peppercorns. Give everything a good stir so the chicken is well coated in all those bold liquids.
4. Bring the whole mixture to a gentle boil, then turn the heat down to low. Cover the pan and let it simmer quietly for 30–35 minutes. You're looking for the chicken to be tender and the sauce to thicken up just a bit.
5. Take a little taste of the sauce and add salt if you think it needs it. Well, if you're in the mood for a sweeter note, this is the perfect time to stir in that 1 tbsp brown sugar.
6. If you're craving a thicker, glossy glaze, just remove the lid and keep simmering on low for another 5–8 minutes. It's just a matter of when it looks right to you.
7. Give the chicken one final stir. I mean, you really want every single piece to be hugged by that beautiful glossy sauce.

8. Turn off the heat and let the dish rest for a minute—patience is key here. Then, carefully transfer it to your serving platter.

9. If you have them, garnish with sliced scallions or a tiny drizzle of sesame oil. Serve it immediately over some warm, steamed white or brown rice.

10. Oops, almost forgot! For those who love a bit of crunch, you can briefly pan-fry the braised chicken pieces in a hot skillet for about 2 minutes per side until the skin is crisp.

Nutrition per serving

410 kcal	38 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The sauce reduction is what gives this dish its signature glossy look.
- Using a higher-acid vinegar is the secret to that authentic Filipino tang.
- The brown sugar is optional; it's really just a preference for how sweet you like your adobo.