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Mary’s Chicken Adobo



Ingredients

1 onion - minced
1 clove garlic - minced
1 kg chicken breasts - sliced
1 cup water
3 tbsp oil
Salt and pepper to taste
1 tbsp sugar
5 tbsp soy sauce

Preparation

1. Heat the pan with some oil and sauté the onion.
2. Then toss in the garlic and stir for 2 minutes.
3. After that add the chicken slices and gently stir the chicken turns golden brown.
4. Put a dash of pepper and salt to season the chicken as it cooks.
5. Now add some water and allow the chicken to cook till it becomes tender.
6. When you notice the chicken is cooked completely, add the soy sauce and sugar.
7. Allow this to cook till the sauce thickens.
8. Served hot on rice.

Cooks Note