



Posted on 15 October 2012

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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
