



Chicken Adobo

Updated 09/13/2021

Level: Easy

Prep Time: 10 minutes

Serves: 4

Cook Time: 1.5 to 2 hours

10 fresh boneless, skinless chicken thighs (not frozen)

Water

2 inches fresh ginger, peeled and crushed

$\frac{1}{2}$ cup apple cider vinegar

$\frac{1}{2}$ cup shoyu (soy sauce)

10 peppercorns

1 (15 oz.) can bamboo shoots tips

$\frac{1}{2}$ of a (1 oz.) package dried sliced shiitake mushrooms

Optional ingredients:

Patis, to taste



1. Evenly stack chicken thighs around the inside of a large pot. Add water until it covers $\frac{3}{4}$ of the chicken. Add crushed ginger, vinegar, shoyu, peppercorns, and patis (if desired). Stir to mix the sauce and chicken. Bring to a boil, reduce heat, and simmer uncovered for about 1 to 1.5 hours, until a little more than half the liquid in the pot has evaporated. Stir occasionally during those 1 to 1.5 hours.
2. Meanwhile, cut the bamboo shoots in half, slice, & drain all liquid. Set aside.
3. In a bowl, cover the dried sliced shiitake mushrooms with tap water and soak until they become soft, about 30 minutes. Set aside. (Drain and squeeze mushrooms of all water before adding to the pot of chicken.)
4. When a little more than half the liquid in the pot has evaporated, add the sliced bamboo shoots and softened shiitake mushrooms. Stir to combine and cook on low heat for another 10 more minutes, until the bamboo shoots and mushrooms are soft and cooked. Serve with hot rice.

Notes:

- Do not eat the ginger and peppercorns, it is for flavoring only.
- The chicken adobo tastes better reheated the next day since the chicken, bamboo shoots, and mushrooms sit in the sauce overnight.