

Main

# Chicken Adobo



Ready in 1 hour

Serves 4-6

## Ingredients

- 2.5 lbs. Chicken wings
- 2 Bay leaves
- 1 tsp pepper corns
- 1 cup shoyu (soy sauce)
- 1 cup rice wine vinegar or one of your choice
- Salt and pepper
- Green onions for garnish

## Preparation

1. Preheat the oven to 350 degrees.
2. Lightly salt and pepper the wings and set aside.
3. In a medium casserole, add chicken, shoyu, vinegar, bay leaves and peppercorns.
4. Bake for 40-50 minutes, rotate the top layer of chicken if not fully covered by sauce.
5. Optional: Once cooked, pour sauce into a pot and bring to a boil. Mix together 1 heaping Tbsp of cornstarch with 3 Tbsp of water. Thicken sauce to desired consistency, pour over chicken. Garnish with green onions. Serve with rice.

## **Tips**

You can double and triple this recipe for large potlucks. This dish is really good, so it disappears fast!

## **Spiritual Message from this recipe**

Sometimes simple is perfect! This recipe has so few ingredients, but the combination is killer good! What simple combinations can you use in your life to make it fabulous?