

## Guinataan Chicken Adobo



### Makes:

5

### Utensil:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)

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### Recipe:

### Contributed By:

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### Recipe Description:

Chicken Adobo is an easy and flavorful meal that takes little to no effort to prepare. Infused in coconut milk, this recipe is simmered to perfection in the 3 Qt./2.8 L Ultimate Culinaire! Serve with a side of wild rice!

Hungry for more? Check out this [Saladmaster Ultimate Culinaire promotion!](#)

5 chicken thighs, boneless, skinless  
3/4 cup  
white vinegar  
(191  
g)  
3/4 cup  
water  
(177  
ml)  
1 tbsp

sugar  
(12  
g)  
1/4 cup  
soy sauce, low sodium  
(59  
ml)  
2 bay leaves  
1 tsp  
black pepper  
(2  
g)  
1/2 medium onion, diced  
2 garlic cloves, whole  
14 oz  
coconut milk  
(381  
ml)  
pinch salt (optional)

**Directions:**

1. Preheat Ultimate Culinaire over medium heat for 7-9 minutes until a sprinkle of water skitters and dissipates.
2. Add chicken thighs, vinegar, water, sugar, soy sauce, bay leaves, pepper, onion and garlic, cover and when Vapo-Valve™ begins to click turn heat down to low and cook for for 25 minutes.
3. Remove chicken, simmer and reduce liquid, approximately 5 mins. Add salt (optional) and coconut milk and simmer until thickened, approximately 7 mins.
4. Add cooked chicken back into sauce and simmer for 5 minutes.
5. Serve with a side or over rice.

Nutritional Information per

▼ Serving

**Calories:** 129  
**Total Fat:** 4g  
**Saturated Fat:** 2g  
**Cholesterol:** 57mg  
**Sodium:** 298mg  
**Total** 6g  
**Carbs:**  
**Dietary Fiber:** 0g  
**Sugar:** 5g  
**Protein:** 14g