

# Chicken Adobo in Coconut Milk

Pacific Crossings by Lily Gamboa O'Boyle, Acacia Corporation, NY, 1994

Servings: 5



## Ingredients

- 2 tablespoons garlic, minced
- 1 onion, chopped
- 2 tablespoons olive oil
- 1 whole chicken, cut into 8-10 pieces
- 3 cups coconut milk, divided
- 1 teaspoon ground black pepper
- ¼ teaspoon salt
- ¼ teaspoon fresh ginger, grated
- 3 tablespoon vinegar
- 1 small piece chili (optional)

## Cooking Method

In a soup pot, sauté garlic and onion in 2 tablespoons olive oil.

1. Add chicken pieces, 2 cups coconut milk, black pepper, salt, ginger and vinegar.
2. Bring to a boil and simmer uncovered until chicken is very tender, about 1 hour and 10 minutes.
3. Add chili (optional to taste) to make dish hot and spicy.
4. Add remaining coconut milk, stir and simmer 2 to 3 minutes until sauce is thick and oily.

Serve hot over rice.