



Chicken Feet Adobo

Ingredients

- 1.5 kg Chicken Feet
- 2 heads Garlic
- 2 tsp Black Peppercorn
- 6 tbsp White Vinegar
- 1 pc Bay Leaf
- 0.25 cup Soy Sauce
- 2 tbsp Brown Sugar
- 3 pcs Hot Chili Peppers
- 2 cups Water
- 2 tbsp Vegetable Oil
- 1 sachet MAGGI® Magic Sarap® 8g

Instruction

1. Combine chicken feet, garlic, peppercorn, vinegar, bay leaf soy sauce, sugar, siling labuyo and water.
2. Simmer while covered for 45 minutes to 1 hour. Strain and set aside.
3. Sauté chicken feet in oil until golden brown. Pour cooking liquid, season with MAGGI® Magic Sarap® and continue to simmer for another 10 minutes. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	16.97 g
Energy	650.14 kcal
Fats	41.63 g
Protein	51.02 g

105 Minutes

6 Servings