



## Classic Chicken Adobo

### Ingredients

- 1 kg Chicken Meat
- 1 cube Chicken Broth Cube
- 0.25 cup Soy Sauce
- 2 pcs Bay Leaf
- 0.5 tbsp Peppercorn
- 1 head Toasted Garlic
- 1.5 cups Water
- 2 tbsp Vegetable Oil

### Instruction

1. Combine chicken, MAGGI® Magic Chicken Cube, soy sauce, vinegar, bay leaves, peppercorn, garlic and water in a pot. Simmer for 15mins.
2. Strain chicken and garlic. Set aside. Reserve cooking liquid.
3. Sauté chicken and garlic in oil until golden brown. Pour cooking liquid and simmer until slightly thick. Transfer into a serving plate and serve.

### Nutrition

Carbohydrates	10.28 g
Energy	285.92 kcal
Fats	10.56 g
Protein	37.83 g

45 Minutes

6 6 - 8 servings