

How To Make Best Chicken Adobo Instant Pot.

INGREDIENTS

4 chicken thighs bone in skin on

2 tbsp season salt

2 tbsp oil

1/4 cup white wine

1/4 cup soy sauce

2 tbsp sugar

2 tbsp chopped garlic

2 tbsp ginger paste

1/4 cup white vinegar

2 bay leaves

1 medium onion

cornstarch slurry

INSTRUCTIONS

4 chicken thighs bone in skin on will seasoning with season salt both sides.

Instant Pot I add 2 tbsp of oil, press sauté on hi, when oil is hot I will sauté

chicken both sides approximately 3-4 minutes each side then take chicken out and put in a bowl then add 1/4 cup of white wine and deglaze bottom then add 1/4 cup of soy sauce + 2 tbsp of sugar + 2 tbsp of chopped garlic + 2 tbsp of ginger paste + 1/4 cup of rice vinegar + 2 bay leaves + 1 chopped medium onion, put chicken back into a pot including the sauce, press cancel, close the lid press pressure cook on hi for 8 minutes. When chicken is cooking I will make cornstarch slurry (2 tbsp of cornstarch + 2 tbsp of cold water). When cooking is finish I will do 2 minutes of Natural release then quick release open the lid take the chicken out and put in a bowl take the bay leaves. Press cancel, then sauté on hi. Optional I add 1/4 tsp of cayenne pepper. Then I add cornstarch slurry to thicken the sauce. Put chicken back. Press cancel and eat.