



# Instant Pot Chicken Adobo

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 25 MIN

## Ingredients

|   |                                     |
|---|-------------------------------------|
| 2 ½ pounds Murray's Farms chicken thighs    | ¼ teaspoon cayenne pepper           |
| Kosher salt and freshly ground black pepper | 1/3 cup white distilled vinegar     |
| 2 tablespoons olive oil                     | 5 cloves garlic, smashed            |
| 1/2 cup soy sauce                           | 3 bay leaves                        |
| 1/4 cup sugar                               | 1 large yellow onion, thinly sliced |
|   | 2 scallions, sliced                 |

## Directions

1. Season both sides of the chicken generously with salt and pepper. Select saute mode on the pressure cooker for medium heat. When the display reads HOT, add olive oil to coat the bottom of the pot. Add half of chicken thighs and brown on both sides, about 7 minutes. Transfer to a plate and repeat for remaining chicken thighs. Turn off saute mode.
2. Add soy sauce, vinegar, onion, garlic, and cayenne to the pot, stirring well and scraping up any brown bits stuck to the bottom of the pot. Return all chicken thighs to pot in a single layer, snugly on top of onions. Top with bay leaves. Secure and seal lid. Cook at high pressure for 10 minutes, followed by quick pressure release.
3. Careful of any remaining steam, unlock and remove the lid and turn the Instant Pot back to the high saute setting. Keeping the chicken in the pot, let the sauce come to a boil and reduce it until dark brown and thickened, about 15 minutes. Remove the bay leaves.
4. Serve the chicken over rice and top with scallions.

This is a superb Chicken Adobo with onions and garlic – Filipino comfort food conveniently made in a pressure cooker. The chicken comes out tender and flavorful, and the adobo sauce is simultaneously tangy, sweet, and savory.