



Chicken Adobo Sa Gata Recipe

Preparation Time	10
Cooking Time	30
Serving Size	4

Ingredients:

- 2 Tbsp oil
- 3 Tbsp garlic, crushed
- 1/3 cup onion, sliced thinly
- 1/4 tsp peppercorn, black
- 2 Tbsp ginger, crushed
- 500 g chicken, whole, cut up
- 2 Tbsp DEL MONTE Red Cane Vinegar
- 1 Tbsp patis
- 1 pc bay leaf/laurel leaf
- 1 pack DEL MONTE Quick 'n Easy Gata Mix (40g)
- 1/4 cup sili leaves, optional

Preparation:

1. Sauté garlic, onions, peppercorn, ginger, and chicken in oil for 5 minutes. Add DEL MONTE Red Cane Vinegar, patis, and laurel. Simmer without cover for 5 minutes.
2. Add DEL MONTE Quick 'n Easy Gata Mix. Bring to a boil and simmer for another 15 minutes, stirring occasionally. Add sili leaves, then serve.

Chef's Tip

After adding the Del Monte Red Cane Vinegar, patis, and laurel, allow the liquid to evaporate until almost dry. At this point, the vinegar and patis will have already evaporated, resulting in a concentrated flavor.

Lusog Notes

This Del Monte Kitchenomics take on this regional adobo dish is a definitely must-try!