

Jessica Kim, August 2019

ADOBO CHICKEN

*GLUTEN-FREE OPTION

Ingredients

- 8 skinless chicken breast halves
- 4 lbs skin-on chicken thighs
- ½ cup apple cider vinegar
- ½ cup soy sauce (use gluten-free tamari, if needed)
- 4 cloves garlic
- 1 t sp black peppercorns
- 3 bay leaves

INSTRUCTIONS

1. Combine chicken thighs, vinegar, soy sauce, garlic, peppercorns, and bay leaves in a plastic, zip-topped bag. Squeeze out the air and close tightly.
2. Marinate the chicken in the refrigerator for 2-3 hours, or overnight.
3. Pour entire contents of bag into a large pot. Bring mixture to a boil over high heat.
4. Lower the heat and cover and simmer chicken for 30 minutes, stirring occasionally.
5. Remove the lid from the pot and continue to simmer for 15 minutes, until the liquid is reduced.
6. Serve with steamed jasmine rice.

MY COMMAND IS THIS: LOVE EACH OTHER AS I HAVE LOVED YOU. GREATER LOVE HAS NO ONE THAN THIS: TO LAY DOWN ONE'S LIFE FOR ONE'S FRIENDS.

JOHN 15:12-13