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| Chicken AdoboA Philippines inspired dish.Ingredients:

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| 4-516oz x 210oz16oz½ cup½ cup1 TB1 TB½ cup | Chicken Thighs or Legs ($4.50)Root Blend ($2.89)Chopped frozen onions ($1.29)Chickpeas (optional) ($1.00)Apple Cider VinegarSoy Sauce or Coconut AminosGarlic (dried)PeppercornsBroth ($2.00)Thyme, Rosemary, or any herbs if desired |
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Directions:Using an instant pot set to the sauté mode and add some olive oil and brown your onions. While those are browning open your other packages. Add the spices that you are using. Next, add your chicken thighs and cook until browned. Now add the root vegetables and the sauce. Blend together and then close your lid and turn to slow cooker mode. Set on low for about 4 1/2 hours. |  |
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