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| Chicken Adobo  A Philippines inspired dish. Ingredients:  |  |  | | --- | --- | | 4-5  16oz x 2  10oz  16oz  ½ cup  ½ cup  1 TB  1 TB  ½ cup | Chicken Thighs or Legs ($4.50)  Root Blend ($2.89)  Chopped frozen onions ($1.29)  Chickpeas (optional) ($1.00)  Apple Cider Vinegar  Soy Sauce or Coconut Aminos  Garlic (dried)  Peppercorns  Broth ($2.00)  Thyme, Rosemary, or any herbs if desired | |  |  |  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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