



# New India Food Store

Gateway to Real Indian Taste

## Pork / Chicken Adobo RECIPE

(Estimated cooking and preparation time: 50 minutes)



### Cooking Instructions

- 1) In a big sauce pan or wok, heat 2 tablespoons of oil then sauté the minced garlic and onions.
- 2) Add the pork and chicken to the pan. Add 2 cups of water, 1/4 cup of soy sauce, vinegar, paprika and the bay leaves. Bring to a boil. Cover and simmer for 30 minutes or when meat is tender.
- 3) Remove the pork and chicken from the sauce pan and on another pan, heat cooking oil and brown the pork and chicken for a few minutes.
- 4) Mix the browned pork and chicken back to the sauce and add cornstarch dissolved in water to thicken.
- 5) Add salt and/or pepper if desired
- 6) Bring to a boil then simmer for an additional 5 minutes
- 7) Serve hot with the adobo gravy and rice.

### Ingredients

1/2 kilo pork cut in cubes + 1/2 kilo chicken, cut into pieces or choice of either 1 kilo of pork or 1 kilo of chicken  
1 head garlic, minced  
1/2 yellow onion, diced  
1/2 cup soy sauce  
1 cup vinegar  
2 cups of water  
1 teaspoon paprika  
5 laurel leaves (bay leaves)  
4 tablespoons of cooking oil or olive oil  
2 tablespoons cornstarch  
Salt and pepper to taste  
3 tablespoons water

### Cooking Tip

You have the option to add crushed ginger to the onions and garlic when sautéing. Ginger adds a unique flavour to your pork/chicken adobo.