

Coconut Chicken Adobo

Ingredients

2 T Vegetable Oil
2 t Black Peppercorns
1 t Ground Black Pepper
1/2 t Red Pepper Flakes
4 lb Chicken Drumsticks (or chicken thighs)
15 clv Garlic (chopped)
1 c Coconut Milk
1/2 c Coconut Vinegar
1/2 c Soy Sauce
8 Bay Leaves

Instructions

1. In an Instant Pot insert add oil and turn on "Saute" function on high. Wait until it says "Hot." Add the garlic, whole peppercorns, freshly ground pepper and red-pepper flakes, cook, stirring occasionally, until garlic is toasted and softened and mixture is fragrant, about 5 minutes.
2. Add the chicken, skin-side down, and cook undisturbed, until fat starts to render, about 5 minutes. Turn over and brown the other side of the chicken, about 5 minutes. You may need to do this in two batches. Once chicken is browned place all chicken and juices back into the pot.
3. Stir in the coconut milk, coconut vinegar, soy sauce, bay leaves and 1 cup water, and let the mixture come to a boil.

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4. Turn the Instant Pot off then press "Manual" for 20 minutes. Let the Instant Pot rest for 20 minutes then do a quick release of the pressure. Take the lid off and stir well.

5. Press the "Saute" button and cook, stirring occasionally, until sauce is thickened to a velvety gravy, about 15 minutes. Serve chicken and sauce over rice.