

# Chicken Adobo with Bok Choy

## Ingredients

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- 2 Onions (sliced)
- 4 clv Garlic (smashed)
- 2/3 c Cider Vinegar
- 1/3 c Soy Sauce
- 1 T Brown Sugar
- 1 Bay Leaf
- 8 Chicken Thighs (skinless, bone-in)
- 2 t Paprika
- 1 Bok Choy (head, cut into 1-inch strips)
- 2 Scallions (thinly sliced)
- 1/4 t Ground Black Pepper

## Instructions

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1. In a slow cooker, combine the onions, garlic, vinegar, soy sauce, brown sugar, bay leaf, and 1/4 teaspoon pepper. Place the chicken on top and sprinkle with the paprika.
2. Cook, covered, until the chicken and onions are tender, on low for 7 to 8 hours or on high for 4 to 5 hours.
3. Ten minutes before serving, if the slow cooker is on the low setting, turn it to high. Gently fold the bok choy into the chicken and cook, covered, until tender, 3 to 5 minutes. Sprinkle with the scallions and serve.