



Adobo Chicken Wings

feat. Fila Manila

Adobo is arguably the national dish of The Philippines and a staple for comfort food in many Filipino households. These chicken wings are coated in Fila Manila's adobo sauce, made with coconut vinegar, garlic, and mild Filipino spices. With one bite you'll experience a mouth-watering combination of umami, salty, & tangy flavors!

<p>30 MINUTES</p>	<p>3 SERVINGS</p>
<p>6 INGREDIENTS</p>	<p><i>DDDDDD</i> SPICE LEVEL</p>

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INGREDIENTS

- 1 tbsp olive oil
- 1 jar Fila Manila Adobo Simmer Sauce & Marinade
- 2 lb chicken wingettes
- 2 lotus roots, sliced
- 3 bay leaves, optional
- 1 c water

DIRECTIONS

1. Heat olive oil in a large pan, on medium high heat. Add chicken wings and sear on both sides for a few minutes, until golden.
2. Lower to medium heat and add lotus root.
3. Add the sauce! Pour in whole jar of Fila Manila Adobo sauce. Then, fill jar halfway with water, shake to rinse out jar, and pour in mixture into the pan.
4. Bring sauce to a boil, roughly 3 minutes. Lower heat to medium-low and simmer until chicken is cooked and sauce is thickened, roughly 5-8 minutes.
5. Serve with your choice of vegetables and steamed rice or with warm bao buns. Enjoy!



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