



Foxconn introduces nation



Philippines

Taste traditional Filipino food Pancit and Chicken Adobo!

CHICKEN ADOBO

Ingredients:

CHICKEN AND MARINADE

750 g of skinless and boneless chicken thigh steaks

3 cloves of garlic

1/3 cup (85 ml) of light soy sauce

2 tablespoons of white vinegar

3 bay leaves

FOR COOKING

2 tablespoons of oil

3 cloves of garlic

1 small onion

375 ml of water

2 tablespoons of brown sugar

2 spoons of pepper

Served with sliced spring onion



Instructions

Mix the chicken and marinade ingredients in a bowl. Marinate for at least 20 minutes, ideally overnight. Heat 1 tablespoon of oil in a pan over high heat. Remove the chicken from the marinade (keep the marinade) and place it in the pan. Fry for about 1 minute on both sides until brown. We do not roast the whole chicken. Remove the chicken from the pan and set aside. Heat the remaining oil in a pan. Add pressed garlic and diced onion and cook for 1.5 minutes. Add the marinade, water, sugar and black pepper. Bring to a boil, then reduce heat to medium-high and cook for 5 minutes. Add the chicken and simmer uncovered for 20-25 minutes (turn the chicken over after about 15 minutes) until the sauce has reduced to a thick, jam-like syrup.

PANCIT

Ingredients:

250g of Thai rice noodles

2 tablespoons of rapeseed oil

450 g of pork chops

1 yellow onion

6 cloves of garlic

2 tablespoons of soy sauce

1 cup of chicken broth

2 cups of shredded cabbage

1/2 cup of chopped carrots

3 spring onions, diced

salt and pepper



Instructions

Soak the noodles according to the instructions on the package. Cut the pork and vegetables into even pieces. Heat the oil in a wok or large pan. Add pork, yellow onion, garlic and soy sauce. Cook for 3-5 minutes or until pork is browned. Add salt and pepper to taste. Add chicken broth, cabbage, carrots and spring onion. Cook for 3-5 minutes or until the vegetables get tender. Add the noodles and stir to combine everything. Add salt and pepper to taste.



Enjoy your meal!

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