Kimberly's Chicken Adobo (Instant Pot)

Ingredients:

- 4 chicken legs + thighs, bone in and skin on
- kosher salt and black pepper
- 5 cloves garlic, smashed
- 1 onion, diced
- 2 green onions, sliced and whites separated from greens
- 2 bay leaves
- 2/3 c soy sauce
- 1/2 c sugar
- 1/2 c white distilled vinegar
- 2 tbsp oil

Directions:

1. Turn Instant Pot to saute and let it heat
2. Generously season the chicken with salt and pepper.
3. Add oil to the Instant Pot and brown the chicken in batches until all sides are brown.
4. Once browned, return all chicken to the Instant Pot and add soy sauce, sugar, vinegar, garlic, bay leaves, onion, and the green onion whites. Pressure cook on high for 8 minutes.
5. Once cooked, do a quick release and remove the chicken. Turn the Instant Pot back to saute and boil the sauce until reduced and sticky.
6. Serve over rice and garnish with green onions.

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