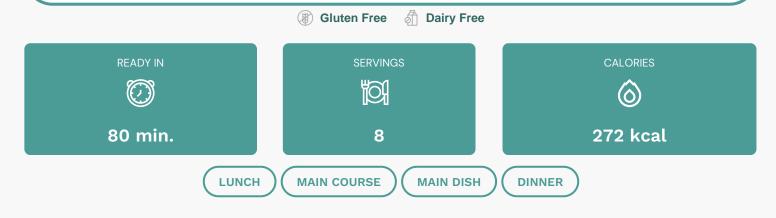




Lolah's Chicken Adobo



Ingredients

Ш	2 tablespoons suya seasoning mix
	0.5 cup apple cider vinegar
	3 pounds chicken thighs boneless skinless dry rinsed
	6 cloves garlic peeled thinly sliced
	0.5 cup soya sauce
	3 tablespoons vegetable oil
П	0.5 cup water

Equipment

	pot	
Directions		
	Heat oil in a large pot over medium heat until oil is shimmering. Cook garlic in oil for no more than 30 seconds.	
	Add all of the chicken to the pot; cook, stirring frequently, until chicken is white all over. Do not brown.	
	Pour in soy sauce, vinegar, and water, and add the pickling spice. Make sure the spice ball is submerged. Bring to a boil, reduce heat to simmer, and place lid on pot so that some steam can escape. Simmer for 1 hour, or until chicken is very tender.	
Nutrition Facts		
	PROTEIN 52.18% FAT 41.46% CARBS 6.36%	

Properties

Glycemic Index:11.25, Glycemic Load:0.42, Inflammation Score:-3, Nutrition Score:17.982608574888%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 272.49kcal (13.62%), Fat: 12.27g (18.88%), Saturated Fat: 2.59g (16.19%), Carbohydrates: 4.24g (1.41%), Net Carbohydrates: 2.5g (0.91%), Sugar: 0.48g (0.53%), Cholesterol: 161.59mg (53.86%), Sodium: 964.15mg (41.92%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 34.76g (69.52%), Selenium: 39.06µg (55.8%), Vitamin B3: 10.26mg (51.3%), Vitamin B6: 0.85mg (42.62%), Vitamin K: 37.33µg (35.55%), Phosphorus: 347.04mg (34.7%), Vitamin B5: 2.14mg (21.43%), Vitamin B2: 0.35mg (20.3%), Zinc: 2.78mg (18.54%), Vitamin B12: 1.09µg (18.14%), Manganese: 0.36mg (17.94%), Iron: 3.14mg (17.42%), Potassium: 513.98mg (14.69%), Magnesium: 56.36mg (14.09%), Vitamin B1: 0.17mg (11.51%), Vitamin E: 1.4mg (9.33%), Calcium: 82.81mg (8.28%), Copper: 0.15mg (7.43%), Fiber: 1.73g (6.94%), Folate: 18.24µg (4.56%), Vitamin A: 103.91IU (2.08%)