

Chicken Coconut Adobo

The Adobo is the national dish of the **Philippines**¹.

We also love the Fair Trade handmade paper from Salay².

Serves 6 as a main course.

Ingredients

- 6 cloves garlic
- 1 medium onion
- 30 ml Zaytoun **FAIRTRADE** olive oil
- 1 chicken
- 600 ml coconut milk
- 5 ml fresh ground **FAIRTRADE** black pepper
- 3 ml salt
- 1 cm root ginger
- 50 ml malt vinegar
- 1 green chili

Bring to the boil, and then simmer for 75 minutes.

Add the chili if used.

Add the remaining coconut milk and heat through. Simmer until the sauce is as thick as liked.

Variation

Vary the hot spice to suit your taste.

Use **FAIRTRADE** ground ginger if you are out of fresh ginger.

Method

Preparation

Get the butcher to chop the chicken into 10 pieces.

De-skin the garlic and crush.

De-skin the onion.

Peel the ginger and grate.

Cooking

In a nice heavy pot, stir fry the garlic with the chopped onion in the oil for a few minutes.

Add the chicken pieces, 400 ml of coconut milk, pepper, salt, ginger and vinegar.

¹<http://www.fairtradecookbook.org.uk/countries/philippines.htm>

²<http://www.salayhandmade.net>