



# Taste of Philippines: ACHARANG PIPINO (PICKLED VEGETABLE), CHICKEN ADOBO, AND SINANGAG (FRIED RICE)



 4-6 servings

 45 minutes

## INGREDIENTS

### ACHARANG PIPINO

- 2 medium sized cucumbers (peeled, deseeded, cut into 1-2 inch pieces lengthwise)
- 1 small carrot (peeled and cut into 1-2 inch pieces lengthwise)
- 1 small red bell pepper (peeled and cut into 1-2 inch pieces lengthwise)
- 2 tbsp salt
- 4 cm ginger (peeled and finely sliced or julienned)
- 2 shallots (finely sliced or julienned)
- 1 cup white vinegar
- 80g sugar

### CHICKEN ADOBO

- 1 lb. chicken, cut into serving pieces
- 1 head garlic, crushed
- 1/4 cup white vinegar
- 3 tbsp soya sauce
- 1 pc Chicken cube
- 3/4 tsp whole peppercorn
- 1/2 tsp sugar
- 1/4 cup water
- 3 pcs dried bay leaves
- 2 tbs cooking oil

### SINANGAG (FRIED RICE)

- 3 tbsp vegetable oil
- 12 cloves garlic, minced
- 4 cups cooked rice (cooked and dry)
- 1/4 tsp salt
- Sliced green scallion for garnish

## DIRECTIONS

### ACHARANG PIPINO (PICKLED VEGETABLE)

1. Toss the cucumber, carrot, and red bell pepper with the salt and allow to drain for 15 minutes. Rinse well under running water and drain again.
2. Toss with the ginger and shallots and place in a container.
3. In a saucepan, bring the vinegar, sugar, and 1 cup of water to a simmer. Pour over the vegetable mixture.
4. Allow to cool to room temperature and refrigerate overnight before serving.

### CHICKEN ADOBO

1. Combine chicken, a portion of the garlic, and all the other ingredients (except for the oil) in a cooking pot.
2. Boil the chicken for about 10 minutes.
3. Using a clean pan, heat the oil, sauté the remaining garlic, and pan fry the chicken for about 1 minute.
4. Add the remaining sauce from the cooking pot and continue cooking until the sauce reduces to half.

### SINANGAG (FRIED RICE)

1. In a wok/large skillet, heat oil on medium heat, add the minced garlic. Stir fry for about 2/3 min until light brown. Carefully remove the garlic from the oil and drain on paper towels.
2. Add the cooked rice to the garlic oil, stir until combined, sprinkle with sea salt and pepper to taste.
3. Spread the rice evenly on the wok and leave for about 3 to 5 min undisturbed, then stir and spread out again for another 3 to 5 minutes. Continue doing this until you achieve desired crispness.
4. Once the rice is golden, return the fried garlic to the pan, leaving some for garnish together with the scallions.