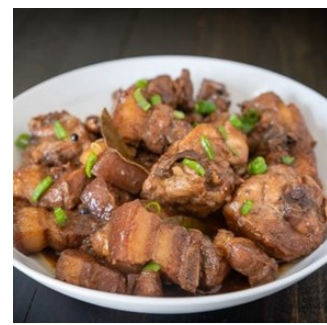


# Chicken and Pork Adobo



Serves: 4 - 6

Time: 1 hour 25 min

## Instructions

- 1:**  
Grind the whole spices in a pestle and mortar or spice grinder.
- 2:**  
Heat oil in a frying pan, add the garlic and ginger and fry for 2 minutes, then add all the spices.
- 3:**  
Add 5 of the 6 spring onions, sugar, chicken and pork and mix until fully coated in the spices.
- 4:**  
Add in the vinegar, soy sauce and chicken stock, and bring to the boil.
- 5:**  
Reduce the heat and cover, simmer for 1 hour stirring occasionally, until the meat is tender. Garnish with the rest of the spring onion, and serve with white rice.

## Ingredients

- 5**  
Cardamom pods, seed only
- 1**  
Star anise
- 1/2 tsp**  
Ground cinnamon
- 1/2 tsp**  
Chilli flakes
- 6**  
Garlic cloves, chopped
- 5 cm**  
Fresh ginger, chopped
- 6**  
Spring onions, chopped
- 2 tbsp**  
Brown sugar
- 1 kg**  
Chicken thighs, cut into pieces
- 300g**  
Pork tenderloin, cut into chunks
- 100ml**  
White wine vinegar
- 100ml**  
Dark soy sauce
- 250ml**  
Chicken stock