



Kare-kare

Chicken Kare-Kare is a classic Filipino dish known for its rich and savory peanut sauce. It features tender chicken pieces and a medley of vegetables, creating a hearty and flavorful meal.

Recipes

- 1 kg chicken pieces
 - 2 tablespoons cooking oil
 - 1 onion, chopped
 - 4 cloves garlic, minced
 - 2 tablespoons annatto seeds (atsuete)
 - 4 cups of water
 - 1 cup peanut butter
 - 1 eggplant, sliced
 - 1 bundle string beans (sitaw), cut into 2-inch pieces
 - 1 bok choy (pechay), chopped
- Salt and pepper to taste
- Shrimp paste

Steps:

1. Heat the cooking oil in a large pot over medium heat.
2. Sauté the onion and garlic until fragrant.
3. 3. Add the chicken pieces and cook until lightly browned on all sides.
4. In a separate small pan, heat the annatto seeds with a little oil to extract the color.
5. 5. Pour in the water and bring to a boil.
6. Add the peanut butter to the pot, stirring well to incorporate it into the sauce.
8. Season with salt and pepper to taste.
9. Remove from heat and let it rest for a few minutes to allow the flavors to meld together.
10. Serve hot with steamed rice and shrimp paste on the side.