# a:care

## KEEP CALM STAY BALANCED

**OUALITY LIFE BEYOND VERTIGO** 

Low salt diet helps reduce symptoms of vertigo.1 Salt intake of less than 2.4 g per day reduces severity of Meniere's Disease.2

# **ADOBONG MANOK**

Adobo is a well-loved dish that is usually high in sodium. But with this recipe, you can enjoy the same flavorful dish with less salt.



45 - 60 minutes



servings



330 mg per serving

#### **Nutrition Facts**

Calories 217 Total Fat 8 g Saturated 2 g Cholesterol 81 mg Sodium 330 mg **Total Fiber** 2 g Protein 26 g Carbohydrates 10 g Potassium 370 mg















### Fresh Ingredients

- 1 teaspoon olive oil
- 2 cloves fresh crushed garlic
- 2 medium chopped onions
- 1/2 kg chicken breast
  - 2 tablespoons soy sauce
- 1/4 cup vinegar
  - 1 teaspoon paprika
  - 2 tablespoons ground black pepper
  - 1 bay leaf, broken in half
  - 1 medium red tomato (optional)

#### Procedure

- 1. Combine olive oil, garlic, and onion in a frying pan. Add chicken and sauté together until chicken has browned.
- 2. Add light soy sauce, vinegar, paprika, black pepper, and bay leaf. Stir.
- 3. Bring to a boil. Simmer for 45-60 minutes, or until chicken is done.
- 4. Remove the chicken and save the liquid in the pot. Arrange the chicken on a broiler pan. Broil until the chicken has nicely browned. Remove from the pan and place it on a serving bowl.
- 5. Continue to boil the sauce in the uncovered pan until volume is reduced to about half and the sauce is thick.
- 6. Pour the thickened sauce over adobong chicken and garnish with red tomatoes, if desired.

