



FAMILY FRIENDLY

Korean Chicken Lettuce Cups

with Jasmine Rice



30-40min



2 Servings

This Korean chicken recipe is inspired by bulgogi, which literally translates to “fire meat.” Marinated chicken gets cooked close to a hot broiler (the closest we could get to an open fire!) for concentrated flavor and char. Jasmine rice is sautéed in ginger and sesame oil for a lightly fragrant base, and crisp lettuce acts as a cooling vehicle for a fiery (but not-too-fiery) meal. Cook, relax,...

What we send

- mirin
- jasmine rice
- Boston lettuce
- lime
- fresh ginger
- chili garlic sauce ¹⁷
- toasted sesame oil ¹¹
- boneless, skinless chicken thighs

What you need

- kosher salt
- sugar

Tools

- fine-mesh sieve
- large nonstick skillet
- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 20g, Carbs 79g, Proteins 52g



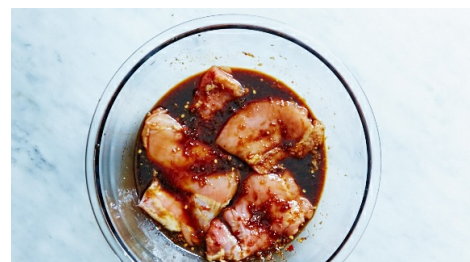
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low until tender and water is absorbed, about 17 minutes. Transfer to a plate. Rinse out saucepan and reserve for step 5.



4. Finish rice

Heat **1 tablespoon oil** and **½ teaspoon of the sesame oil** in large nonstick skillet over medium-high. Add **remaining grated ginger** and cook until fragrant, about 1 minute. Add **rice** and stir-fry to combine, about 2 minutes.



2. Marinate chicken

Meanwhile, peel and finely grate **half of the ginger**. Trim end from **lettuce**, then separate leaves. Cut **lime** into wedges. In a large bowl, combine **tamari, mirin, chili garlic sauce, ¾ of the ginger, 1 ½ teaspoons of the sesame oil**, and **1 tablespoon sugar**. Trim excess fat from **chicken**; add to **marinade**, and toss to coat. Set aside to marinate, about 15 min...



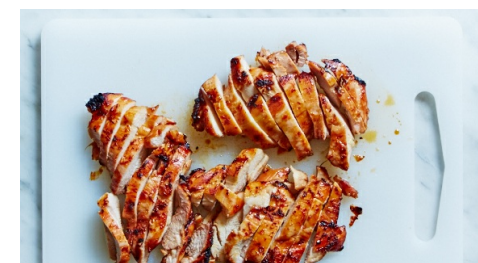
5. Make sauce

Pour **reserved marinade and any cooking juices** from baking sheet into reserved saucepan and bring to a boil. Cook until reduced to a thin syrup, 3-5 minutes.



3. Broil chicken

Preheat broiler with top rack 6 inches from heat source. Remove **chicken** from **marinade**, letting excess drip back into bowl. Reserve marinade for step 5. Transfer chicken to a foil-lined rimmed baking sheet. Broil on top rack, turning once, until chicken is cooked through and charred in spots, 8-10 minutes (watch closely as broilers vary).



6. Assemble & serve

Slice **chicken** into strips. Set **lettuce leaves** on a platter and fill with **rice** and **chicken**. Drizzle with **sauce** and serve with **lime wedges** for squeezing over. Enjoy!