



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 1/4 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.



### 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, 3/4 of the ginger, 1 1/2 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...



### 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).



### 4. Finish rice

Heat **1 tablespoon oil** and **1/2 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.



### 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.



### 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!