



Korean Chicken Lettuce Cups

with Jasmine Rice



20-30min



2 Servings

This recipe is inspired by Korean bulgogi, which translates to “fire meat.” Marinated chicken gets cooked under a hot broiler (the closest we could get to an open fire!), for concentrated flavor and char. Crisp lettuce acts as a cooling vehicle for the fiery (but not too fiery) chicken along with fluffy jasmine rice.

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- 2 oz tamari soy sauce ⁶
- 1 oz mirin
- 2 pkts chili garlic sauce ¹⁷
- ½ oz toasted sesame oil ¹¹
- 1 lb boneless, skinless chicken thighs
- 1 head bibb lettuce
- 1 lime

What you need

- kosher salt
- sugar
- neutral oil

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

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

Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 20g, Carbs 70g, Proteins 56g



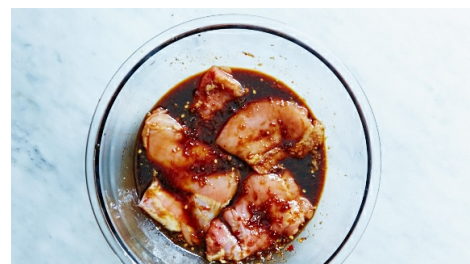
1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **a pinch of salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Transfer to a plate. Rinse out saucepan and reserve for step 5.



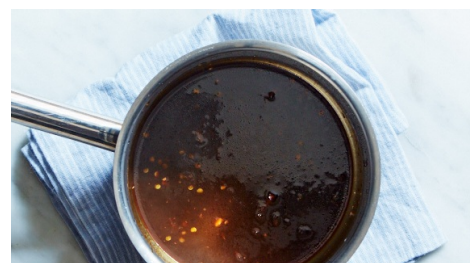
4. Stir-fry rice

While **chicken** is broiling, heat **1 tablespoon neutral oil** and **½ teaspoon sesame oil** in a medium nonstick skillet over medium-high. Add **remaining grated ginger** and cook, stirring, until fragrant, about 1 minute. Add **rice** and cook, stirring to combine, about 2 minutes.



2. Marinate chicken

Peel and finely grate **half of the ginger**. In a large bowl, combine **tamari**, **mirin**, **all of the chili garlic sauce**, **¾ of the grated ginger**, **1 tablespoon sugar**, and **1½ teaspoons sesame oil**. Trim any excess fat from **chicken**, then add to **marinade**; toss to coat. Set aside to marinate at room temperature for 15 minutes. Preheat broiler with top rack 6 inches from heat source.



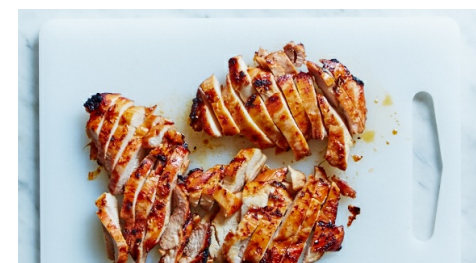
5. Make sauce

Pour **reserved marinade** and **any resting juices** from baking sheet into saucepan from step 1; bring to a boil over high heat. Reduce heat to medium-high and cook until marinade becomes a thin syrup, 3-5 minutes.



3. Broil chicken

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 oven rack until chicken is slightly charred and cooked to 165°F internally, 8-10 minutes, flipping chicken halfway through (watch closely as ovens vary).



6. Assemble & serve

Trim stem end from **lettuce** and separate leaves. Cut **lime** into wedges and set aside. Slice **chicken** crosswise into thin strips. Set **lettuce leaves** on a platter and fill with **rice** and **chicken**. Drizzle with **reduced marinade** and pass **lime wedges** for squeezing over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**