



## 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 <sup>6</sup>
- 1 oz mirin
- 2 pkts chili garlic sauce <sup>17</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- 1 lb pkg 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

## 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 750kcal, Fat 28g, Carbs 72g, Proteins 52g



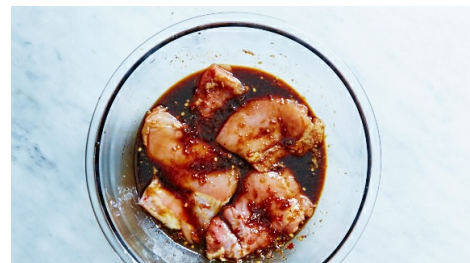
### 1. Cook rice

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.



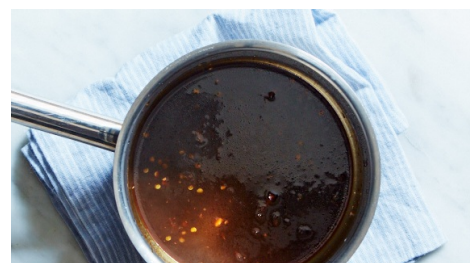
### 4. Stir-fry rice

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.



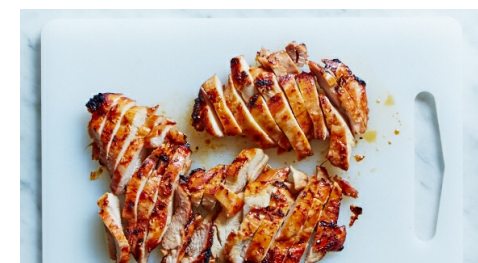
### 5. Make sauce

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!