



Korean Fried Chicken Tacos

with Creamy Slaw & Pickled Vegetables



30-40min



2 Servings

This taco is a total game changer. Boneless, skinless chicken thighs are battered and fried until nice and crisp. The fried chicken chunks are tossed in a glaze made from gochujang, a Korean red pepper paste, then served taco-style, with toasted tortillas for wrapping. Cabbage slaw and quick-pickled carrots and radishes make the perfect creamy and tangy toppings. This is fusion food at its flavorful best.

What we send

- 2 oz red radish
- 1 carrot
- 1 oz scallions
- ¼ oz fresh cilantro
- 1 oz mayonnaise ^{2,3}
- 14 oz cabbage blend
- 10 oz pkg cubed chicken thighs
- 6 (6-inch) flour tortillas ^{3,1}
- 1 oz gochujang ³

What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- medium skillet

Allergens

Wheat (1), Egg (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 22g, Carbs 76g, Protein 39g



1. Prep veggies

Scrub and thinly slice **radishes** and **carrot** (no need to peel). Trim **scallions**, then thinly slice on an angle. Coarsely chop **cilantro leaves and stems** together.



2. Pickle veg & make slaw

In a small bowl, stir to combine **1 tablespoon each of vinegar, water, and sugar** with **1 teaspoon salt**. Add **sliced radishes and carrots**, and toss to coat. In a medium bowl, combine **2 tablespoons of the mayonnaise, 1 tablespoon vinegar**, and **a pinch of salt**. Add **4 cups cabbage blend** and **half each of the scallions and cilantro**, tossing to combine; set aside until step 6.



3. Batter chicken

In a medium bowl, stir to combine **¼ cup each of flour and water**; season with **salt and pepper** (will be thick like pancake batter). Add **chicken** to batter, and stir to evenly coat.



4. Toast tortillas

Meanwhile, toast **tortillas** over an open flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, preheat broiler with top rack 6 inches below heat source and broil, in batches, until lightly charred, watching closely.) Wrap in foil to keep warm.



5. Make glaze & fry chicken

In a medium bowl, whisk **2-3 teaspoons gochujang** (depending on heat preference) and **1 tablespoon each of vinegar and sugar**; set aside. Heat **¼ inch oil** in a medium skillet over medium-high until shimmering. Add **chicken** (should sizzle vigorously); cook, turning once, until golden and crisp, 6-9 minutes total. Use a slotted spoon to transfer chicken to a paper towel-lined plate.



6. Finish & serve

Add **chicken to glaze**, and toss to coat. Make your own **tacos** at the table with **chicken, some of the slaw**, and **pickled vegetables**. Garnish with **remaining scallions and cilantro**. Enjoy!