

MARLEY SPOON



Chicken Bulgogi Sloppy Joe

with Brussels Sprouts Slaw



ca. 20min



2 Servings

We've given an American classic, sloppy Joe's, a Korean twist—and the result is completely delicious. Here we brown ground chicken with onions and stir a yakiniku sauce, tamari, and sesame oil into the mix. The sauce has just enough sugar to caramelize a bit as it cooks, imparting a sweet umami flavor. We serve our sloppy Joe on top of toasted brioche buns with a tangy shaved Brussel sprouts and carrot slaw.

What we send

- garlic
- ½ lb Brussels sprouts
- 1 carrot
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 1 yellow onion
- 10 oz pkg ground chicken
- 2 (1.8 oz) yakiniku ^{1,6,11}
- 1 oz salted peanuts ⁵
- 2 potato buns ^{1,7,11}

What you need

- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- neutral oil

Tools

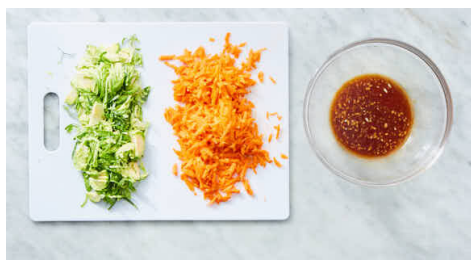
- box grater
- medium skillet

Allergens

Wheat (1), Peanuts (5), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 33g, Carbs 71g, Protein 47g



1. Prep slaw ingredients

Finely chop **½ teaspoon garlic**. Trim **Brussels sprouts** and remove any outer leaves, if necessary; halve and thinly slice crosswise. Scrub **carrot**, then coarsely grate.

In a medium bowl, whisk to combine **garlic, tamari, 1 tablespoon each of sugar and water**, and **1 teaspoon each of sesame oil and vinegar**.



4. Make sauce

To skillet with **chicken and onions**, add **all of the yakiniku sauce** and **3 tablespoons water**. Cook, scraping up any browned bits from bottom of skillet, until sauce is reduced to a thick glaze, 1-3 minutes. Stir in **1 teaspoon each of sesame oil and sugar**. Season to taste with **salt and pepper**.



2. Brown chicken

Add **Brussels sprouts and carrots** to bowl with **dressing**; toss to combine. Season to taste with **salt and pepper**.

Halve and thinly slice **all of the onion**.

Heat **2 tablespoons neutral oil** in a medium skillet over high until shimmering. Add **chicken** in a single layer; cook, without stirring, until chicken is browned on bottom but still slightly pink on top, 2-3 minutes.



5. Toast buns & finish

Preheat broiler with a rack in the top position. Broil **buns**, cut side up, on top oven rack until lightly golden brown, 1-3 minutes (watch closely as broilers vary).

Coarsely chop **peanuts**, if desired, and mix into **slaw**. Serve **chicken and onions** on **toasted buns** with **slaw** on the side.



3. Cook onions

Add **onions** to skillet with **chicken** and use a spoon to break up any large pieces of meat. Cover and cook, stirring occasionally, until onions are softened and just starting to brown, and chicken is cooked through, 2-4 minutes.



6. Serve

Enjoy!