



Gochujang Chicken Ragù

with Udon, Cilantro & Scallions



30min



2 Servings

This rich Korean-inspired chicken ragù is full of deep warming flavors thanks to concentrated tomato paste, pungent aromatics, and sweet-spicy gochujang (a Korean red chili paste). We serve this flavor-packed sauce with udon noodles—which are thick enough to hold up to the hearty ragù, have a delightful chew, and only take a few minutes to cook! This plate is fusion cuisine at its best.

What we send

- 2 scallions
- 1 bunch curly kale
- 10 oz pkg ground chicken
- 1 oz gochujang ⁶
- 6 oz tomato paste
- 2 (½ oz) tamari soy sauce ⁶
- 7 oz udon noodles ¹
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- garlic

Tools

- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 760kcal, Fat 21g, Carbs 95g, Protein 46g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Trim **scallions**, then thinly slice. Finely chop **1 tablespoon garlic**.

Remove **half of the kale leaves** from stems; discard stems and coarsely chop leaves (save remaining kale for own use).



2. Brown chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **chicken** and **a pinch each of salt and pepper**; use a spoon to break meat up into large pieces. Cook, without stirring, until chicken is well browned on one side, 3-5 minutes.



3. Start ragù

To skillet with **browned chicken**, add **scallions, chopped garlic, gochujang**, and **¼ cup tomato paste** (save rest for own use). Cook, stirring, until scallions are softened and garlic is fragrant, about 2 minutes.



4. Finish ragù

To skillet with **chicken and aromatics**, stir in **all of the tamari, 1½ cups water**, and **1 tablespoon sugar**. Bring to a simmer, then reduce heat to medium-low.

Add **chopped kale** and cook, stirring often, until sauce is thickened, kale is tender, and chicken is cooked through, 5-7 minutes. Season to taste with **salt and pepper**.



5. Boil noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 5 minutes. Drain well, rinse under cold water, and drain again.



6. Finish & serve

Add **noodles** to **ragù** and toss to coat. Season to taste with **salt and pepper**.

Serve **noodles** topped with **torn cilantro leaves** and **sesame seeds**. Enjoy!