



Korean Chicken Dak Galbi Lettuce Wraps

with Jasmine Rice



30-40min



2 Servings

Dak Galbi is a Korean-style stir-fry made with tender pieces of chicken and sweet potatoes. It's full of spice and aromatics thanks to the addition of gochujang, a spicy red chili paste, fresh ginger, and scallions. We serve it in crisp little gem lettuce leaves, which provides a delightful cooling crunch to this warming, saucy stir-fry.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 5 scallions
- 1 sweet potato
- 10 oz pkg cubed chicken thighs
- 1 oz gochujang ⁶
- 2 oz tamari soy sauce ⁶
- 1 romaine heart
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

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

Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 21g, Carbs 102g, Protein 41g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Start stir-fry

To skillet with **chicken**, stir in **chopped ginger and garlic**, **scallion whites and light greens**, and **gochujang**; cook until fragrant, 30 seconds. Add **sweet potatoes, tamari**, **1 cup water**, **2 tablespoons vinegar**, and **½ teaspoon sugar**; bring to a simmer. Reduce heat to medium and cook, stirring occasionally, until chicken is cooked through and sweet potatoes are tender, 15-17 minutes.



2. Prep ingredients

Finely chop **2 teaspoons each of garlic and peeled ginger**. Trim **scallions**, then thinly slice whites and light greens; cut dark greens into 1-inch pieces, keeping them separate. Scrub **potato**, then quarter lengthwise and cut crosswise into ½-inch pieces.



5. Prep sides

Fluff **rice** with a fork. Separate **lettuce leaves**; discard stems.



3. Cook chicken

Pat **chicken** dry; season all over with **salt** and **pepper**. Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add chicken and cook, stirring occasionally, until browned all over, 5-7 minutes (chicken will not be cooked through).



6. Finish & serve

Season **stir-fry** to taste with **salt** and **pepper**. Take one **lettuce leaf** and top with **rice** and **stew**. Garnish with **sesame seeds**. Enjoy!