



Korean Chicken Lettuce Cups

with Brown 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 hearty brown rice.

What we send

- 5 oz brown rice
- 1 oz fresh ginger
- 2 oz tamari soy sauce ¹
- 1 oz mirin
- ½ oz chili garlic sauce
- ½ oz toasted sesame oil ²
- 1 head bibb lettuce
- 1 lime
- 12 oz pkg boneless, skinless chicken thighs

What you need

- kosher salt
- sugar
- neutral oil

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 22g, Carbs 68g, Protein 46g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below
to match your recipe choices.
Happy cooking!

1. Cook brown rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Transfer to a plate. Rinse out saucepan and reserve for step 5.



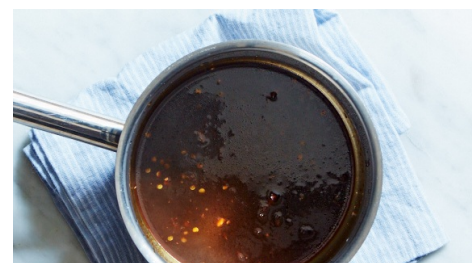
4. Stir-fry rice

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, 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.



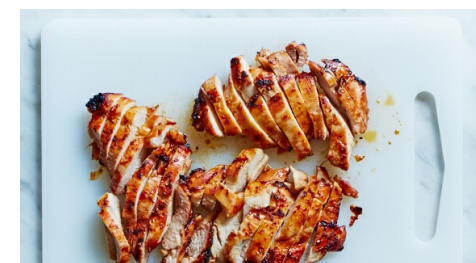
5. Make sauce

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 **brown rice** and **chicken**. Drizzle with **reduced marinade** and pass **lime wedges** for squeezing over top. Enjoy!