



Korean Fried Chicken & Kimchi Waffles

with Chicken Thighs & Gochujang Sauce



1h



2 Servings

This is not your typical chicken and waffles! We use traditional Korean flavors to take this comfort dish classic to delicious new heights. Waffle batter combines with kimchi and scallions for a tangy bite that perfectly blends sweet and savory. We dip chicken thighs in the remaining batter and fry to a delicious crisp, then slather generously with gochujang sauce.

What we send

- 2 scallions
- garlic
- ½ oz toasted sesame oil ³
- 1 oz gochujang ⁴
- 2 (½ oz) honey
- ½ oz tamari soy sauce ⁴
- 1 oz kimchi paste
- 12 oz pkg boneless, skinless chicken thighs
- 5 oz self-rising flour ¹
- 1½ oz cornstarch
- ¼ oz pkt toasted sesame seeds ³

What you need

- unsalted butter ²
- sugar
- kosher salt
- neutral oil (for frying)

Tools

- microplane or grater
- microwave
- waffle iron
- large heavy skillet (preferably cast-iron)

Cooking tip

If you don't have a waffle maker, make pajeon (Korean pancakes). In a medium nonstick skillet, heat ¼ cup oil over medium-high. Add batter and cook until golden brown, 3-4 minutes a side.

Allergens

Wheat (1), Milk (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 56g, Carbs 104g, Protein 44g



1. Make sauce

Preheat oven to 200°F with a rack in the center. Trim **scallions**; thinly slice on a diagonal, keep dark greens separate. Finely grate **2 teaspoons garlic**.

In a medium bowl, microwave **sesame oil**, **half of the garlic**, and **2 tablespoons butter** until just bubbling and fragrant, about 60 seconds. Whisk in **gochujang**, **honey**, **tamari**, **1 tablespoon sugar**, and **1 tablespoon water**.



4. Batter chicken

Meanwhile, heat **1-inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering (oil should register 350°F; a drop of batter should sizzle immediately when added). Add **chicken to remaining batter** and stir to coat.



2. Mix batter

In a medium bowl, combine **kimchi paste**, **scallion whites and light greens**, and **remaining garlic**. Pat **chicken** dry; season all over with **salt** and **pepper**.

In a medium bowl, whisk together **flour**, **cornstarch**, and **½ teaspoon salt**. Add **1 cup ice water**; whisk until smooth and just combined (do not overmix). Transfer **1 cup batter** to bowl with kimchi; fold to combine.



5. Fry chicken

Using tongs, remove **chicken** from **batter** one at a time, allowing any excess batter to drip back into bowl, and add to **hot oil**. Fry chicken until golden-brown and crisp, flipping once, 4-5 minutes a side. Transfer to a paper towel-lined plate to drain. Brush chicken all over with **gochujang sauce**; sprinkle with **sesame seeds**.



3. Make waffles

Grease waffle iron with nonstick cooking spray. Following manufacturer instructions, cook **waffles** until golden-brown, using half of the batter at a time. Keep waffles warm by placing on a wire rack in a preheated oven.



6. Serve

Serve **chicken** on top of **waffles**. Drizzle with **remaining gochujang sauce** and sprinkle with **remaining sesame seeds and scallions**. Enjoy!