



Chicken Dakdoritang

Korean Stew with Cauliflower Rice

 1h  2 Servings

Dakdoritang is a classic Korean dish and the perfect embodiment of comfort food. An aromatic mix of scallions, gochugaru and gochujang serves as the spiced base, joined by the hearty addition of carrots, potatoes, and cubed chicken thighs, all simmered until tender. A final swirl of sesame oil finishes the thick stew served with cauliflower rice. One whiff of this fragrant brew will have everyone wondering-when's dinner ready?

What we send

- garlic
- 2 scallions
- 10 oz pkg cubed chicken thighs
- ¼ oz gochugaru flakes
- 1 oz gochujang ²
- ½ oz tamari soy sauce ²
- 1 yellow onion
- 3 oz carrots
- 1 Yukon gold potato
- 12 oz cauliflower rice
- ½ oz toasted sesame oil ¹

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium heavy-bottomed pot
- fine-mesh sieve
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 530kcal, Fat 20g, Carbs 57g, Protein 38g



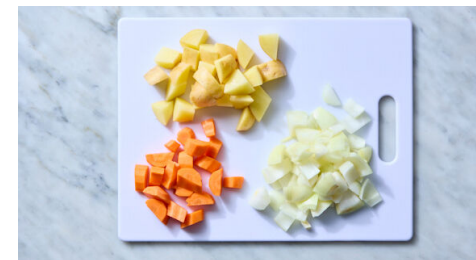
1. Brown chicken

Crush **3 large garlic cloves**. Trim **scallions**; cut whites and light greens into 1-inch lengths and thinly slice dark greens (keep separate). Pat **chicken** dry; season with **salt** and **pepper**. In a medium heavy pot, heat **1 tablespoon oil** over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes.



2. Simmer

Add **garlic** and **scallion whites** to pot. Cook, stirring frequently, until fragrant and lightly browned, 1-2 minutes. Add **gochugaru**; stir frequently until aromatic, 30 seconds. Add **gochujang** (use less, depending on heat preference), **tamari**, **2 teaspoons sugar**, and **1 cup water**. Bring to a boil, then adjust heat to maintain a gentle simmer. Cover with lid; simmer for 15 minutes.



3. Prep vegetables

Cut **half of the onion** into 1-inch chunks (save rest for own use). Scrub **carrot**; cut into 1-inch chunks. Scrub **potato**; cut into 1-inch chunks.



4. Add vegetables

Add **onions**, **carrots**, and **potatoes** to pot; stir everything together. Cover and continue simmering until **chicken and potatoes** are tender, 25-30 minutes.



5. Cook cauliflower rice

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside.



6. Finish & serve

Uncover pot. Cook over medium-high heat until **liquid** has reduced by ⅓ and is slightly thickened, 4-5 minutes. Stir **half of the sesame oil** into stew until combined. Sprinkle **chicken stew** with **scallion greens** and serve with **cauliflower rice**. Enjoy!