



Spicy Korean Chicken & Vegetable Stew

with Shiitakes, Leafy Greens & Rice Cakes



20-30min



2 Servings

The key to creating a satisfying dinner is all in the ingredients. For this spicy one pot stew, we combine chicken strips, meaty shiitake mushrooms, collard greens, and onions. The veggies simmer in a broth kicked up with kimchi paste, gochujang, tamari, and sesame oil. Korean rice cakes are the perfect addition to this savory stew. The flattened, oval cakes are made from ground white rice and have a delightful toothsome chew.

What we send

- 1 yellow onion
- 1 bunch collard greens
- 2 oz shiitake mushrooms
- 10 oz pkg chicken breast strips
- 1 oz kimchi paste
- 1 oz gochujang ²
- 1 pkt vegetable broth concentrate
- ½ oz tamari soy sauce ²
- 7 oz rice cakes
- 2 scallions
- ½ oz toasted sesame oil ¹

What you need

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

Tools

- medium pot with a lid

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 12g, Carbs 91g, Protein 44g



1. Prep ingredients

Finely chop **onion**. Strip **collard green leaves** from tough stems; stack leaves and coarsely chop; discard stems. Trim stem ends from **mushrooms**, then thinly slice **caps**; discard stems. Pat **chicken** dry; season all over with **salt** and **pepper**.



4. Simmer stew

To pot, stir in **vegetable broth concentrate**, **tamari**, **3 cups water**, **1 tablespoon sugar**, **1 teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium, cover, and simmer until flavors begin to meld, about 5 minutes.



2. Cook chicken & onions

Heat **1 tablespoon neutral oil** in a medium pot over medium. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

Add **onions** and **a pinch of salt**. Cook, stirring, until onions are translucent and softened, 4-5 minutes.



5. Cook rice cakes

Gently pull apart **rice cakes**, being careful not to break in half. Add rice cakes, **chicken**, and **mushrooms** to pot and simmer until rice cakes are tender but still chewy, 3-4 minutes.



3. Cook collard greens

To pot with **onions**, add **kimchi paste** and **gochujang** (use half of the gochujang for less heat, if desired). Cook, stirring constantly, until paste is fragrant, about 1 minute. Add **collard greens** and **a pinch of salt**. Cook, stirring, until greens are just wilted, about 1 minute.



6. Finish & serve

Trim **scallions**, then thinly slice. Stir **2 teaspoons each of sesame oil and vinegar** into **stew**. Season to taste with **salt** and **pepper**. Serve **stew** in bowls topped with **sliced scallions**. Enjoy!