



? Cheese Bulgdak (Korean Fire Chicken Thighs)

with Rice Cakes & Sesame-Cucumber Salad



40-50min



2 Servings

The signature spiciness of this Korean dish comes from a fierce duo: gochujang and gochugaru flakes. This fiery pair combines with tamari, sesame oil, and sugar to create a complex, deeply flavorful base for juicy cubed chicken thighs and chewy rice cakes. Shredded fontina broils over top, while a cooling cucumber salad tempers the heat.

What we send

- 1 cucumber
- garlic
- 7 oz rice cakes
- 10 oz pkg pork strips
- 1 oz gochujang ³
- ½ oz tamari soy sauce ³
- 3 (¼ oz) gochugaru flakes
- ½ oz toasted sesame oil ²
- 2 oz shredded fontina ¹
- ¼ oz pkt toasted sesame seeds ²

What you need

- kosher salt
- sugar
- neutral oil
- white wine vinegar (or apple cider vinegar) ⁴

Tools

- fine-mesh sieve
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 30g, Carbs 90g, Protein 43g



1. Prep cucumbers

Cut **cucumber** crosswise into ¼-inch thick slices. In a fine-mesh sieve set over a medium bowl, toss cucumbers with **1 teaspoon salt**. Place a heavy weight on top of cucumbers (such as a can of tomatoes). Set aside for 30 minutes to drain.



4. Cook sauce & rice cakes

Add **rice cakes** and **gochujang sauce** to skillet with **chicken**. Bring to a boil, then lower heat to medium. Simmer, stirring frequently, until **chicken** is cooked through, rice cakes are tender, and sauce has reduced to a thickened, glaze-like consistency that coats the back of a spoon, 3-4 minutes.



2. Prep ingredients

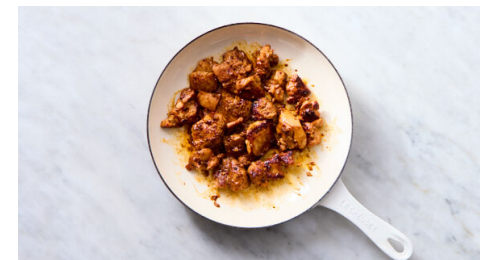
Finely chop **2 large garlic cloves**. Carefully peel apart **rice cakes** (use a knife to cut into individual pieces, if necessary). Pat **chicken** dry and place in a medium bowl.

In a second medium bowl, stir to combine **gochujang, tamari, gochugaru flakes** (use half for less spice), **3 tablespoons sugar**, and **1 teaspoon sesame oil**.



5. Melt cheese

Preheat oven to broil with a rack 4-inches away from heat source. Sprinkle **cheese** over **chicken and rice cakes**. Broil on top rack until **sauce** is bubbling and cheese is melted and browned in spots, 2-3 minutes (watch carefully as broilers vary).



3. Brown chicken

Add **1 tablespoon gochujang mixture** to bowl with **chicken** and mix well, tossing to coat. Stir **half of the garlic** and **½ cup water** into **remaining gochujang mixture**.

In a medium ovenproof skillet, heat **1 tablespoon neutral oil** over medium-high. Add **chicken** and cook, stirring occasionally, until deeply charred in spots, 1-2 minutes.



6. Mix cucumbers & serve

Lightly squeeze **cucumbers** to press out any remaining moisture; discard **liquid** in bowl. Add **remaining garlic and sesame oil, half the sesame seeds, 1 tablespoon vinegar**, and **½ tablespoon sugar**, tossing to mix well with cucumbers.

Sprinkle **chicken and rice cakes** with **remaining sesame seeds** and serve with **cucumbers**. Enjoy!