

MARLEY SPOON



Korean Fried Chicken & Kimchi Waffles

with Gochujang Sauce & Scallions



1h



2 Servings

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. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 waffle and chicken thigh)

What we send

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

What you need

- unsalted butter ¹
- 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

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

Nutrition per serving

Calories 530kcal, Fat 28g, Carbs 49g, Protein 22g



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!