# Spicy Korean-Style Chicken

with Pickled Enoki Mushrooms & Roasted Vegetables

PREP TIME: 15 minutes
COOK TIME: 25-35 minutes

SERVINGS: 2

The inspiration behind this recipe is "dakdoritang," a Korean dish of chicken stewed in a spicy red sauce with hearty vegetables. Our sauce combines honey, soy, and gochujang (or Korean red chile paste), which create a sweet, savory, and spicy coating for the chicken. Along with roasted potato and cabbage, we're preparing another unique side: pickled enoki mushrooms. A splash of vinegar lends them bright flavor while preserving their delicate texture.



BLUE APRON WINE PAIRING:

Griolamo Grillo, 2016

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# Ingredients



BONELESS, SKIN-ON CHICKEN THIGHS



1 RUSSET POTATO



2 SCALLIONS

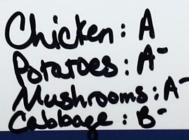


1/2 lb RED CABBAGE



3 ½ oz ENOKI MUSHROOMS

Did You Know? The delicate enoki also goes by the name "golden needle mushroom."



KNICK KNACKS:



2 Tbsp RICE VINEGAR



2 Tbsp >6F



1 Tbsp GOCHUJANG



1 Tbsp HONEY















# 1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potato lengthwise; cut crosswise into k-inch-thick pieces.
- Cut out and discard the cabbage core; cut the leaves into 1/2-inch-wide strips.
- $\square$  Cut off and discard the root ends of the mushrooms; place in a medium heatproof bowl.  $\square$   $\square$   $\square$   $\square$   $\square$   $\square$   $\square$
- Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.

# 2 Roast the potato & cabbage:

- Place the **potato** and **cabbage** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- Roast, stirring halfway through, 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

#### 3 Pickle the mushrooms:

- While the potato and cabbage roast, in a small pot, combine the vinegar, a pinch of salt, and 1/4 cup of water. Heat to boiling on high.
- Once boiling, carefully pour over the **mushrooms**. Add the **white bottoms of the scallions**. Stir to combine. Set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 4 Cook the chicken:

- ☐ While the mushrooms cool, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned chicken, skin side down. Cook, occasionally pressing down with a spatula, 6 to 8 minutes on the first side, or until the skin is golden brown.
- ☐ Flip and cook 3 to 4 minutes, or until lightly browned and cooked through. Transfer to a plate. Leaving any browned bits (or fond) in the pan, carefully drain off and discard any drippings.

# 5 Make the sauce & finish the chicken:

- To the pan of reserved fond, add the honey (kneading the package before opening), soy sauce, 1/4 cup of water, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.
- Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined. Add the cooked chicken. Cook, occasionally spooning the sauce over the chicken, 2 to 3 minutes, or until the sauce is slightly thickened and the chicken is thoroughly coated. Turn off the heat.

## 6 Plate your dish:

Divide the roasted potato and cabbage between 2 dishes. Top with the finished chicken and sauce and pickled mushrooms (draining before adding). Garnish with the green tops of the scallions. Enjoy!