

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



2
BONELESS,
SKIN-ON CHICKEN
THIGHS



2
SCALLIONS



3 1/2 oz
ENOKI
MUSHROOMS



1
RUSSET POTATO



1/2 lb
RED CABBAGE

*Surprisingly
delicious*

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

*Chicken: A
Potatoes: A-
Mushrooms: A-
Cabbage: B-*

KNICK KNACKS:



2 Tbsp
RICE VINEGAR



2 Tbsp *GF*
SOY SAUCE



1 Tbsp
GOCHUJANG



1 Tbsp
HONEY

Tues. 5-30-17



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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 ~~1/2~~^{1/4}-inch-thick pieces.
- ☐ Cut out and discard the cabbage core; cut the leaves into 1/2-inch-wide strips.
- ☐ Cut off and discard the root ends of the mushrooms; place in a medium heatproof bowl. *Cut ~3-4"*
- ☐ 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!