



Crispy Korean-Style Chicken

with Rice, Kimchi & Sesame Seeds

2 < OR > 4 SERVINGS

CUSTOMIZED OPTIONS:

10 | 20 oz Boneless Chicken Breast Pieces

or

2 | 4 Flank Steaks

or

10 | 20 oz Shrimp¹

1/2 | 1 cup Long Grain White Rice

1/3 | 2/3 cup Kimchi

3 | 6 oz Radishes

1 | 2 Persian Cucumber

2 | 4 Scallions

2 | 4 tsp Gochujang

2 | 4 Tbsp Soy Glaze

1 | 2 Tbsp Mirin²

2 | 4 Tbsp Mayonnaise

1/4 | 1/2 cup Cornstarch

1 | 2 tsp Black & White Sesame Seeds



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Medium Nonstick Pan (*Large for 4*)
Medium Pot
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil/Neutral Cooking Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

A staple of Korean cuisine, gochujang is a hot chile paste made from a combination of dried, ground red chiles, fermented soybeans, sticky rice, and more, that is aged to develop its characteristically umami (or savory) depth of flavor.

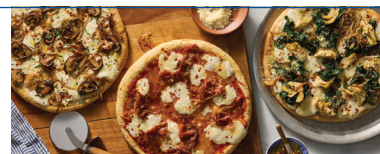
COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of:

145°F Steak

LIMITED TIME! Easy Prep Pizzas

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1. peeled & deveined 2. salted cooking wine
Ingredients may be replaced and quantities may vary.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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1. Cook the rice

- ☐ Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- ☐ In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff with a fork. Cover to keep warm.



2. Prepare the ingredients & make the sauce

- ☐ Meanwhile, wash and dry the fresh produce.
- ☐ Halve the **radishes** lengthwise, then thinly slice crosswise.
- ☐ Halve the **cucumber(s)** lengthwise, then thinly slice crosswise.
- ☐ Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- ☐ In a bowl, combine the **sliced radishes**, **sliced cucumber(s)**, **sliced white bottoms of the scallions**, **mirin**, and **kimchi**. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally.
- ☐ In a separate, large bowl, whisk together the **mayonnaise**, **soy glaze**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



↩ Look for customized instructions before the next step!

3. Coat & cook the chicken

- ☐ Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch**; toss to coat.
- ☐ In a medium nonstick pan (or large for 4 servings), heat a thin layer of oil on medium-high.
- ☐ Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.
- ☐ Turn off the heat.



↩ Look for customized instructions before the next step!

4. Dress the chicken & serve your dish

- ☐ Discarding any oil from the pan, transfer the **cooked chicken** to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.
- ☐ Serve the **cooked rice** topped with the **marinated vegetables** (including any liquid) and **dressed chicken**. Garnish with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!



↩ Customized Steps

FLANK STEAKS

STEP 3:

- ☐ Pat the **steaks** dry with paper towels; season with salt and pepper on both sides (you'll omit the **cornstarch** for steak).
- ☐ In a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned steaks. Cook 4 to 6 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- ☐ Transfer to a cutting board; let rest at least 5 minutes.

STEP 4:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Serve the **cooked rice** topped with the **marinated vegetables** (including any liquid) and **sliced steaks**. Drizzle the steaks with the **sauce**. Garnish with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!

SHRIMP

STEP 3:

- ☐ Pat the **shrimp** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch**; toss to coat.
- ☐ In a medium nonstick pan (or large for 4 servings), heat a thin layer of oil on medium-high.
- ☐ Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated shrimp** in an even layer (discarding any excess cornstarch). Cook, without stirring, 1 to 2 minutes, or until lightly browned.
- ☐ Flip the shrimp and cook, without stirring, 1 to 2 minutes, or until browned and cooked through.
- ☐ Turn off the heat.

STEP 4:

- ☐ Discarding any oil from the pan, transfer the **cooked shrimp** to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.
- ☐ Serve the **cooked rice** topped with the **marinated vegetables** (including any liquid) and **dressed shrimp**. Garnish with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.