



SPICY KOREAN FRIED CHICKEN

with Bulgogi Sauce, Garlic Mayo & Slaw

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 tsp | 2 tsp
Garlic Powder



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Baby Lettuce



3 | 6
Radishes



10 oz | 20 oz
Chicken Cutlets



1 | 2
Omsom Korean Spicy Bulgogi Marinade
Contains: Sesame, Soy



4 oz | 8 oz
Shredded Red Cabbage



5 tsp | 10 tsp
Rice Wine Vinegar



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



½ Cup | 1 Cup
Flour
Contains: Wheat



2 TBSP | 4 TBSP
Cornstarch



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

KFC

Our favorite kind: Korean Fried Chicken—it's
crispy, saucy, and spicy!



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1120



HELLO FRESH

AIR FRYER OPTION

Coat basket with cooking spray; arrange coated chicken side by side in basket. Coat tops of chicken with cooking spray. Air fry at 370° for 5 minutes. Flip and coat again with spray; air fry until cooked through and crispy, 5 minutes more.

BUST OUT

- Small pot
 - Paper towels
 - 2 Medium bowls
 - Plastic wrap
 - Small bowl
 - Whisk
 - Large bowl
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (for frying)
 - Sugar (1½ tsp | 3 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, **half the garlic powder** (you'll use the rest later), **¾ cup water** (1½ cups for 4 servings), and a **big pinch of salt**; bring to a boil. Once boiling, cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



2 PREP & MARINATE CHICKEN

- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger** until you have 1 tsp (2 tsp for 4 servings). Trim and discard root end from **lettuce**; separate leaves. Trim and thinly slice **radishes** into rounds.
- Pat **chicken*** dry with paper towels. Cut lengthwise into 1-inch-thick strips, then halve strips crosswise. In a medium bowl, toss chicken with **half the bulgogi marinade** until coated (you'll use the rest of the marinade later). Set aside to marinate, at least 10 minutes.



3 PICKLE & MIX

- In a second medium microwave-safe bowl, combine **cabbage**, **vinegar**, **scallion whites**, **ginger**, and **1½ tsp sugar** (3 tsp for 4 servings). Cover with plastic wrap and microwave until cabbage is warmed through, 45-60 seconds. Carefully remove plastic wrap and stir. Set aside to pickle, stirring occasionally.
- In a small bowl, whisk together **mayonnaise**, **remaining garlic powder**, **salt**, and **pepper**.



4 COAT CHICKEN

- In a large, microwave-safe bowl, whisk together **flour**, **cornstarch**, a **pinch of salt**, and **pepper**.
- Working one piece at a time, press **marinated chicken** into **flour mixture** and toss until coated in a thick layer. Set aside on a plate.
- Discard any remaining flour mixture in bowl; wash and dry bowl.



5 FRY CHICKEN

- Heat a **½-inch layer of oil** in a large pan over medium-high heat. Once oil is hot enough that a **pinch of flour mixture** sizzles when added to the pan, add **chicken** in a single layer (you may need to work in batches for 4 servings). Cook until chicken begins to brown, 2-3 minutes (lower heat if chicken begins to brown too quickly).
- Flip and cook until golden brown, 1-2 minutes more. Remove pan from heat; transfer chicken to a paper-towel-lined plate (do not discard oil!). Let chicken rest for 2-3 minutes (you'll finish cooking it in the next step).



6 DOUBLE-FRY & FINISH CHICKEN

- Return pan with **oil** to medium-high heat. Once oil is hot, return **fried chicken** to pan in a single layer. Cook until deeply browned and cooked through, 1-2 minutes per side. Discard used paper towels; line plate with a fresh layer. Transfer chicken to paper-towel-lined plate.
- Place **2 TBSP butter** (4 TBSP for 4 servings) in empty bowl used for flour. Microwave until melted, 20-30 seconds, then whisk in **remaining bulgogi marinade**.
- Add fried chicken to bowl; toss to coat.



7 ASSEMBLE & SERVE

- Fluff **rice** with a fork. Transfer rice to a serving bowl.
- Place **lettuce** on a platter along with rice, **spicy fried chicken**, **pickled cabbage**, and **radishes**. Sprinkle **scallion greens** over spicy fried chicken and pickled cabbage. Serve family style, with **garlic mayo** on the side for dipping or drizzling.

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*Chicken is fully cooked when internal temperature reaches 165°.