



SPICY KOREAN FRIED CHICKEN

with Omsom 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

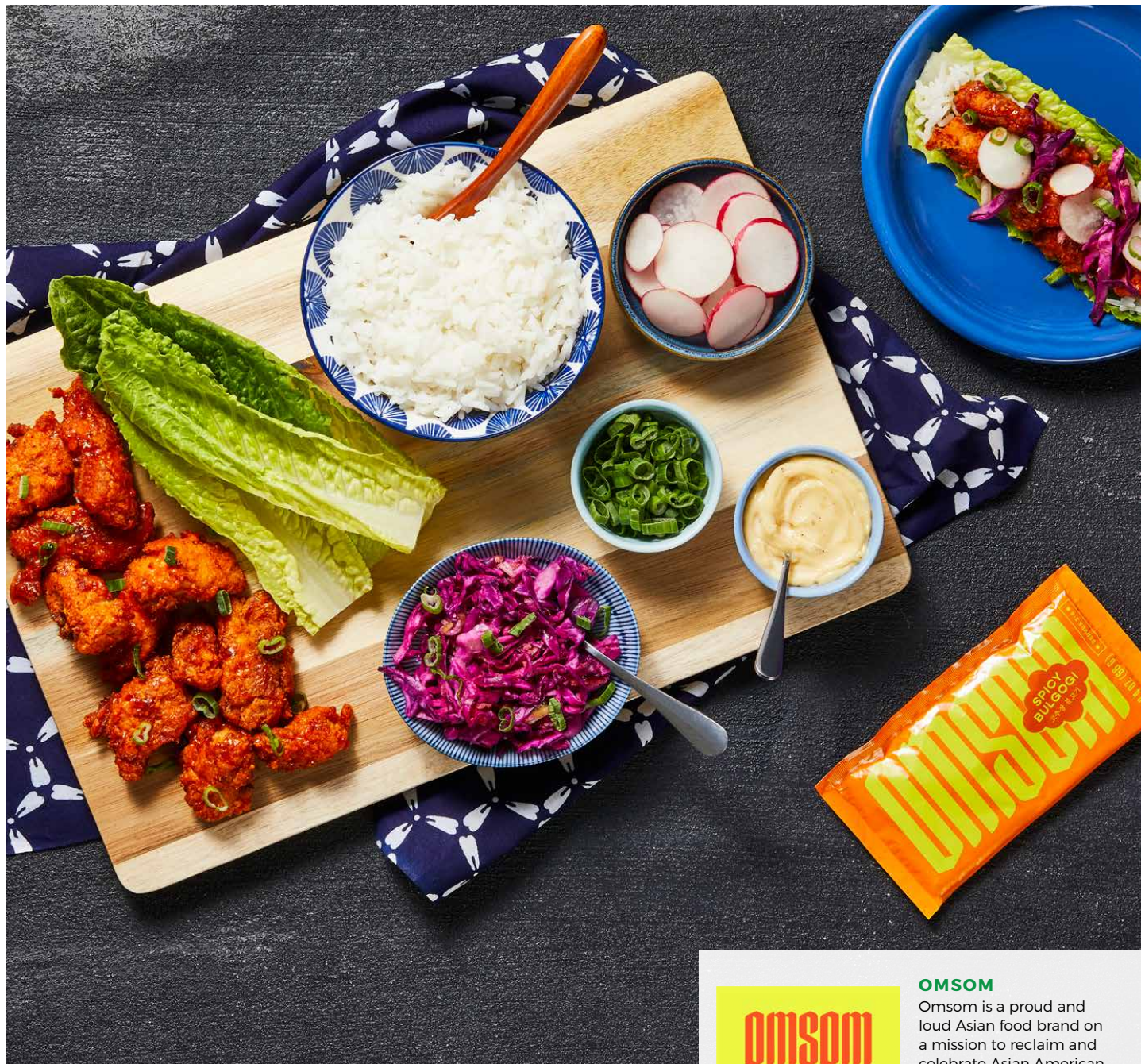


ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

CELEBRATE ASIAN HERITAGE MONTH



Started by two sisters (daughters of Vietnamese refugees), Omsom brings restaurant-quality Asian flavors to your kitchen with easy + delicious sauces.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1110



OMSOM

Omsom is a proud and loud Asian food brand on a mission to reclaim and celebrate Asian American flavors + stories!



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 Omsom Korean Spicy 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 Omsom Korean Spicy 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.