



CHICKEN BULGOGI BOWLS

with Carrots, Pickled Cucumber, and Sriracha Crema



HELLO BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 800



Jasmine Rice



Cucumber



Chicken Breast Strips



Sour Cream
(Contains: Milk)



White Wine Vinegar



Shredded Carrots



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha

START STRONG

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

BUST OUT

- Small pot
- Paper towels
- Medium bowl
- Small bowl
- Peeler
- Kosher salt
- Large pan
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup** | **1½ Cups**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Cucumber **1** | **2**
- Shredded Carrots **4 oz** | **8 oz**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Bulgogi Sauce **4 oz** | **8 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Sriracha **1 tsp** | **2 tsp**

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

WINE CLUB

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1 COOK RICE

In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 COOK CHICKEN

Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in same pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Pour in remaining **vinegar**. Let cook 30 seconds, then stir in **bulgogi sauce**. Bring to a simmer and cook until thickened, 1-2 minutes. Turn off heat. Season with **salt** and **pepper**.

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2 PREP

Meanwhile, **wash and dry all produce**. In a medium bowl, combine half the **vinegar** (you'll use the rest later), **½ tsp sugar** (1 tsp for 4 servings), and a big pinch of **salt**. Trim ends from **cucumber**; shave lengthwise into thin ribbons using a peeler, rotating as you go. Stop once you get to the seedy core; discard core. Toss ribbons into bowl with vinegar mixture. Set aside to quick-pickle, tossing occasionally.



5 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream** and **sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



3 COOK CARROTS

Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1-2 minutes. Season with **salt** and **pepper**. Transfer to a plate.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**; divide between bowls. Arrange **chicken**, **carrots**, and **pickled cucumber** on top. (**TIP:** Drain any excess liquid from cucumber before adding.) Drizzle **crema** over everything.

GO NUTS

This dish would taste great sprinkled with roasted peanuts or cashews from your pantry.

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