

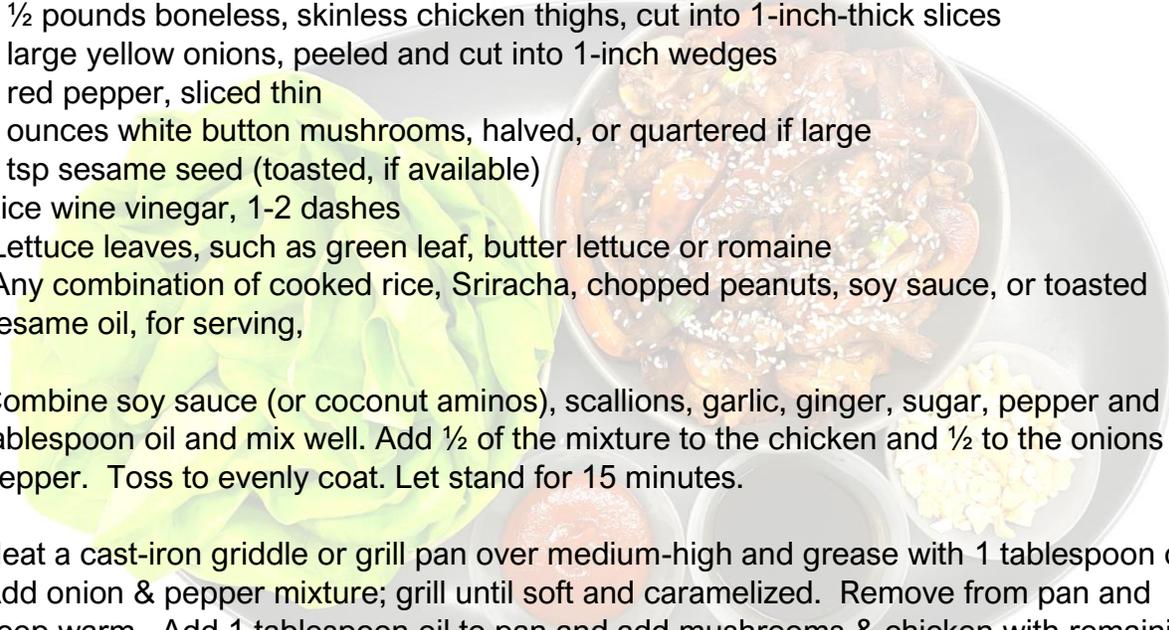
Chicken & Mushroom Bulgogi Lettuce Wraps

Adapted from a recipe by Kay Chun

Contain soy (can be substituted).

Contains nuts (can be omitted).

Please check all labels carefully for your dietary restrictions.



½ cup gluten-free soy sauce (substitute coconut aminos if soy free)
½ cup chopped scallions (about 5 scallions)
2 tablespoons minced garlic
1 (2-inch) piece fresh ginger, peeled and minced (2 tablespoons)
2 teaspoons turbinado sugar (can be omitted, particularly if using coconut aminos)
½ teaspoon black pepper
3 tablespoons safflower or canola oil, plus more for greasing
1 ½ pounds boneless, skinless chicken thighs, cut into 1-inch-thick slices
2 large yellow onions, peeled and cut into 1-inch wedges
1 red pepper, sliced thin
8 ounces white button mushrooms, halved, or quartered if large
2 tsp sesame seed (toasted, if available)
Rice wine vinegar, 1-2 dashes
Lettuce leaves, such as green leaf, butter lettuce or romaine
Any combination of cooked rice, Sriracha, chopped peanuts, soy sauce, or toasted sesame oil, for serving,

Combine soy sauce (or coconut aminos), scallions, garlic, ginger, sugar, pepper and 1 tablespoon oil and mix well. Add ½ of the mixture to the chicken and ½ to the onions & pepper. Toss to evenly coat. Let stand for 15 minutes.

Heat a cast-iron griddle or grill pan over medium-high and grease with 1 tablespoon oil. Add onion & pepper mixture; grill until soft and caramelized. Remove from pan and keep warm. Add 1 tablespoon oil to pan and add mushrooms & chicken with remaining sauce. Grill until mushrooms & chicken are cooked through. Add 1-2 dashes of unseasoned rice-wine vinegar, if desired. Transfer to serving plate atop reserved grilled onions & peppers. Sprinkle with sesame seed. Serve chicken bulgogi with lettuce leaves for wrapping. Fill with any combination of cooked rice, Sriracha, chopped peanuts, soy sauce or toasted sesame oil.

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