

# Crispy Chicken Thighs

with Braised Lettuce, Kimchi & Maitake Mushrooms

Created with:

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TOP CHEF



She's done it again! This recipe comes to you from *Top Chef* Season 12 winner Mei Lin. Last year, we had the pleasure of collaborating with her to re-create the winning dish from the season premiere. This time, we're sending you the recipe for her finale-winning meal. Traditional flavors and simple, powerful techniques combine to create something truly unforgettable. A special thank you to Bravo's *Top Chef* and Mei Lin!



## Ingredients

- 2 Bone-In, Skin-On Chicken Thighs
- 10 Ounces Napa Cabbage
- 3 Ounces Maitake Mushrooms
- 2 Ounces Shiitake Mushrooms
- 2 Scallions
- 1 Head Little Gem Lettuce
- 1 Clove Garlic

### Knick Knacks

- 3 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Butter
- 1 1-Inch Piece Ginger
- 1 Tablespoon Rice Wine Vinegar
- 1 Teaspoon Sugar
- 1 Teaspoon Gochugaru  
*(Korean Chile Flakes)*

Makes 2 Servings

About 585 Calories Per Serving

Cooking Time: 25 to 35 minutes



For cooking tips & tablet view visit [blueapron.com/recipes/550](https://blueapron.com/recipes/550)

Guest Chef Series | Recipe #550

1



### Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the core of the cabbage; thinly slice the leaves. Remove the stems of the shiitake mushrooms; thinly slice the caps. Cut the maitake mushrooms into bite-sized pieces. Remove and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Cut the head of lettuce in half lengthwise.

2



### Make the kimchi:

In a medium bowl, combine the **cabbage**, **vinegar**, **sugar**, **half the green tops of the scallions**, **half the garlic** and **half the ginger**. Add **as much of the gochugaru as you'd like**, depending on how spicy you'd like the dish to be. Stir in a drizzle of olive oil and season with salt to taste. Set aside and let marinate, stirring occasionally, for at least 10 minutes.

3



### Cook the chicken:

While the kimchi marinates, pat the **chicken thighs** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons of oil on medium until hot. Add the seasoned chicken thighs, skin sides down, and cook, loosely covering the pan with aluminum foil, 10 to 12 minutes, or until the skin is crispy and browned. Flip the chicken and cook 3 to 5 minutes, or until cooked through (the juices should run clear). Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the chicken with aluminum foil and set aside in a warm place.

4



### Cook the mushrooms:

Heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add an additional teaspoon of oil.) Add the **shiitake mushrooms** and **maitake mushrooms**; cook, stirring occasionally, 3 to 5 minutes, or until browned and crispy. Add the **white bottoms of the scallions** and **remaining garlic and ginger**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant.

5



### Braise the lettuce:

Add the **lettuce halves**, cut sides down, to the pan of mushrooms; season with salt and pepper. Cook, without stirring, 1 to 2 minutes, or until the lettuce is slightly softened. Flip the lettuce and add the **chicken demi-glace**, **butter** and **¼ cup of water**. Cook, occasionally swirling the sauce around the pan, 1 to 2 minutes, or until well combined and heated through. Remove from heat and season with salt and pepper to taste.

6



### Plate your dish:

Divide the **cooked mushrooms**, **braised lettuce** and **sauce from the pan of mushrooms** and **braised lettuce** between 2 dishes. Top each with a **cooked chicken thigh** and the **kimchi**. Garnish with the **remaining green tops of the scallions**. Enjoy!