

Chicken Steam Buns

with French Breakfast Radish & Cucumber Kimchi

Steam buns are always a delicious treat—from the delicate sweetness and sticky bite of the buns themselves to the rich, savory flavors of the filling. For tonight's dinner, we're serving up Korean-inspired chicken steam buns, complete with a wonderfully crunchy, ten-minute kimchi. In lieu of the typical shredded cabbage, we're marinating sliced cucumber and French Breakfast radishes (an elegant heirloom variety) with vinegar and classic spices, for a pleasantly zesty kick.

 **Blue Apron Wine Pairing**
Tathata Pinot Grigio, 2015



Ingredients

10 Ounces Ground Chicken
6 Chinese Steam Buns
3 French Breakfast Radishes
1 Cucumber
1 Scallion

Knick Knacks

2 Tablespoons Black Bean Sauce
2 Tablespoons Rice Vinegar
1 Tablespoon Kimchi Spice Blend
(Gochugaru, Sugar, Black Sesame Seeds & White Sesame Seeds)

Makes: 2 servings | **Calories:** about 540 per serving
Prep Time: 10 minutes | **Cook Time:** 25–35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/875

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of water to boiling on high. Trim off and discard the ends of the radishes; thinly slice lengthwise. Thinly slice the cucumber into rounds. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.

2



Make the kimchi:

In a large bowl, combine the **radishes**, **cucumber**, **vinegar** and **up to half the spice blend** (reserving the rest), depending on how spicy you'd like the dish to be. Drizzle with olive oil and toss to thoroughly combine; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

3



Cook the chicken:

While the kimchi marinates, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground chicken**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 6 to 8 minutes, or until lightly browned and cooked through.

4



Make the filling:

To the pan of chicken, add the **white bottom of the scallion**, **black bean sauce**, **½ cup of water** and **as much of the remaining spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thoroughly combined and the sauce has thickened. Remove from heat and season with salt and pepper to taste.

5



Steam the buns:

Rest a strainer over the pot of boiling water, making sure the water doesn't reach the bottom of the strainer. Working in batches if necessary, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes, or until softened and puffy. Carefully transfer the steamed buns to a clean, dry work surface.

6



Finish the buns & plate your dish:

When cool enough to handle, gently open the **steamed buns**. Divide the **filling** and some of the **kimchi** (you will have extra kimchi) between the buns. Divide the finished buns between 2 dishes. Serve with the **remaining kimchi** on the side. Garnish with the **green top of the scallion**. Enjoy!