

Spicy Korean Chicken Wings

with Rice Cakes & Celery

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

This recipe takes inspiration from the bold flavors of Korean-style fried chicken, known for its juicy meat and irresistible spiciness. We're roasting our chicken wings, then glazing them with a delicious sauce of soy, sesame and gochujang (a Korean red chile paste) before returning them to the oven to deepen their flavors. On the side, we're serving chewy tteok (or Korean rice cakes) and crunchy celery, glazed with the same sauce.



BLUE APRON WINE PAIRING:

Benziger Sauvignon Blanc, 2015

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Ingredients



1 1/2 lbs
CHICKEN WINGS



4 oz
KOREAN RICE
CAKES



2 stalks
CELERY



2
SCALLIONS



2 cloves
GARLIC

KNICK KNACKS:



2 Tbsp
SOY GLAZE



1 Tbsp
GOCHUJANG



1 Tbsp
SESAME OIL



1 1-inch piece
GINGER



1 Tbsp
RICE VINEGAR



1 tsp
BLACK & WHITE
SESAME SEEDS



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1 Roast the chicken wings:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Line a sheet pan with aluminum foil. Pat the **chicken wings** dry with paper towels and place on the prepared sheet pan. Drizzle with oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 22 to 24 minutes, or until lightly browned and cooked through. Leaving the oven on, remove the roasted chicken wings from the oven.

2 Prepare the ingredients & make the sauce:

- ☐ While the chicken wings roast, wash and dry the fresh produce.
- ☐ Cut the celery crosswise into 1/2-inch-thick pieces.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and roughly chop the garlic.
- ☐ Peel and finely chop the ginger.
- ☐ In a medium bowl, combine the **soy glaze, vinegar, half the sesame oil, half the garlic, half the ginger** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

3 Glaze & finish the chicken wings:

- ☐ Evenly brush or drizzle the **roasted chicken wings** with **half the sauce**. Return to the oven and roast 6 to 8 minutes, or until browned. Remove from the oven.



4 Cook the celery:

- ☐ While the glazed chicken wings roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **celery, white bottoms of the scallions, remaining garlic** and **remaining ginger**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Turn off the heat.

5 Cook the rice cakes:

- ☐ While the celery cooks, add the **rice cakes** to the pot of boiling water. Cook 2 to 3 minutes, or until slightly tender. Reserving **1/4 cup of the rice cake cooking water**, drain thoroughly.

6 Finish the rice cakes & plate your dish:

- ☐ While the glazed chicken wings continue to roast, to the pan of **cooked celery**, add the **cooked rice cakes, remaining sauce** and **half the reserved rice cake cooking water**. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **remaining sesame oil**. Season with salt and pepper to taste.
- ☐ Divide the finished rice cakes between 2 dishes. Divide the **finished chicken wings** between 2 separate dishes. Garnish the chicken wings with the **sesame seeds**. Garnish the rice cakes with the **green tops of the scallions**. Enjoy!

