

# Korean Chicken Tacos

with Furikake Sweet Potatoes

**TIME:** 25-35 minutes

**SERVINGS:** 2

A glaze of spicy gochujang (or Korean red chile paste), black bean sauce, and sushi sauce flavors the chicken in these tacos—complete with crisp cabbage and a layer of cooling crème fraîche. On the side, roasted sweet potatoes get a lift from a garnish of Japanese furikake.



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## Ingredients



10 oz  
CHOPPED  
CHICKEN BREAST



4  
FLOUR TORTILLAS



½ lb  
CABBAGE



1 lb  
SWEET POTATOES

## KNICK KNACKS:



¼ cup  
SUSHI SAUCE



1 Tbsp  
GOCHUJANG



2 Tbsps  
CRÈME FRAÎCHE



2 Tbsps  
BLACK BEAN  
SAUCE



1 Tbsp  
RICE VINEGAR



1 tsp  
FURIKAKE



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### 1 Prepare & roast the sweet potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **sweet potatoes** lengthwise, then cut crosswise into ¼-inch-thick pieces.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

### 2 Prepare & season the cabbage:

- ☐ While the sweet potatoes roast, cut out and discard the core of the **cabbage**; thinly slice the leaves. Place in a large bowl.
- ☐ Add **half the vinegar** and a drizzle of olive oil; stir to combine. Season with salt and pepper to taste.

### 3 Make the sauce:

- ☐ While the sweet potatoes continue to roast, in a bowl, combine the **sushi sauce, black bean sauce, remaining vinegar, 2 tablespoons of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.

### 4 Cook the chicken & add the sauce:

- ☐ While the sweet potatoes continue to roast, pat the **chicken** dry with paper towels; season with salt and pepper.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **sauce** and cook, stirring frequently, 4 to 5 minutes, or until the sauce is thickened and the chicken is cooked through. Turn off the heat. Cover to keep warm.

### 5 Warm the tortillas:

- ☐ While the chicken cooks, place the **tortillas** on a large piece of aluminum foil; tightly wrap to seal.
- ☐ Place directly onto the oven rack and warm 5 to 7 minutes, or until heated through and pliable.
- ☐ Transfer to a work surface and carefully unwrap.

### 6 Assemble the tacos & serve your dish:

- ☐ Season the **crème fraîche** with salt and pepper.
- ☐ Fill the **warmed tortillas** with the seasoned crème fraîche, **cooked chicken and sauce**, and **seasoned cabbage**.
- ☐ Serve the tacos with the **roasted sweet potatoes** on the side. Garnish the sweet potatoes with the **furikake**. Enjoy!

