



Buldak (Korean Fire Chicken)

Ingredients:

2 lbs boneless, skinless chicken thighs, cut into bite-sized pieces
2 tbsp vegetable oil
1/4 cup gochugaru (Korean chili flakes)
3 tbsp gochujang (Korean chili paste)
2 tbsp soy sauce
2 tbsp honey
1 tbsp sugar
2 tbsp rice wine (mirin)
1 tbsp sesame oil
3 garlic cloves, minced
1 small onion, diced
1 cup mozzarella cheese, shredded
Optional: green onions and sesame seeds for garnish

Directions:

Heat vegetable oil in a large skillet over medium heat. Add the chicken pieces and cook until lightly browned, about 5-7 minutes.

While the chicken is cooking, whisk together gochugaru, gochujang, soy sauce, honey, sugar, rice wine, sesame oil, and minced garlic in a bowl to create the spicy sauce.

Add the diced onion to the skillet with the chicken. Cook for another 3-4 minutes until the onion is softened.

Pour the prepared sauce over the chicken, stirring well to coat each piece. Simmer for 10 minutes, allowing the flavors to meld and the chicken to cook through.

Preheat your oven's broiler. Transfer the chicken and sauce to an oven-safe dish and sprinkle mozzarella cheese evenly over the top.

Broil for 2-3 minutes, or until the cheese is melted and bubbly. Keep a close eye to avoid burning.

Serve hot, garnished with green onions and sesame seeds. Enjoy with rice or as part of a Korean-inspired meal.

Prep Time: 10 minutes | Cooking Time: 20 minutes | Total Time: 30 minutes

Kcal: 350 kcal | Servings: 4 servings