



NUTRITION per serving 91g carbohydrates 50g fat 92g protein 727mg sodium | dairy-free, nut-free



Calories
1192



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Mild



HOME CHEF

PREMIUM (2 SERVINGS SHOWN)

Short Rib Bo Ssam with Bibb Lettuce

with jasmine rice and chile-ginger sauce

IN YOUR BOX

- 2 Sous Vide Short Ribs
- 1 Tbsp. Soy Sauce—Gluten-Free
- 1 Tbsp. Light Brown Sugar
- 2 Tbsp. Gochujang Red Pepper Paste
- 1 Cup Jasmine Rice
- 1 Green Onion
- 1 Head of Butter Lettuce
- 1 Red Fresno Chile
- 1 Garlic Clove
- 2 tsp. Chopped Ginger
- 4 oz. Seasoned Rice Vinegar

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- 2 Small Bowls
- Small Pot

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Prepare a baking sheet with foil and cooking spray
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Heads up!** Use half the gochujang in the short rib marinade and the rest in the dipping sauce.

FROM THE CHEF

When shredding meat, be sure to incorporate some of the caramelized sauce and meat that may look charred- it contains a great deal of flavor.

Did you know...

Bo ssam is traditionally made with pork belly and dates back to when Korean noblemen would secure a commitment from farmers by offering a pig for feast at the outset of the growing season.



Rub and Roast Short Ribs

Remove **short ribs** from packaging and discard any liquid or fat. Combine **soy sauce**, **brown sugar**, half the **gochujang**, 1 Tbsp. **water**, and 1 Tbsp. **olive oil** in a small bowl. Rub **meat** with mixture using your hands. Place on prepared baking sheet and roast 25-30 minutes, or until meat reaches a minimum internal temperature of 165 degrees. Remove from oven and, with two forks, shred meat. Set aside.



Make the Sauce

Combine remaining **gochujang**, **ginger**, **garlic**, **minced green onion**, **minced Fresno** (Fresno chile peppers can be hot, so add to your liking!), **seasoned rice vinegar**, and 2 Tbsp. **water** in a small serving bowl. Season to taste with **salt and pepper**.



Make the Rice

Bring a small pot with **rice** and 2 cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, about 20 minutes.



Prepare the Ingredients

Trim and mince **whites of green onions**. Slice remaining **green parts of green onions** lengthwise into thin strips, then cut strips into 2" pieces. Separate leaves of **lettuce** for cups. Cut thin rounds from pointed half of **Fresno chile**. *Discard seeds to reduce spice level.* Core and mince other half of Fresno chile. Mince **garlic**.



Plate the Dish

Bo ssam is best enjoyed buffet- or family-style. Place **short ribs** on a platter alongside **lettuce cups**. Serve **rice**, **dipping sauce**, **green onion strips**, and **Fresno rounds** on the side. Make lettuce wraps by adding a bit of **rice**, **green onion**, **short ribs**, and **sauce** to a **lettuce leaf**.