



**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**.