

Orange Gochujang Chicken with Kimchi Mac & Cheese

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 8 servings

Orange Gochujang Chicken Ingredients:

- 1 ½ pound chicken breast
- 2 teaspoons rice wine vinegar
- 3 tablespoons soy sauce
- 3 tablespoons chopped garlic
- 1 ½ tablespoons grated ginger
- 1 ½ tablespoons gochujang (Korean red chili paste)
- ⅓ cup orange juice
- 1 tablespoon canola oil

Instructions

In large mixing bowl, combine rice vinegar, soy sauce, chopped garlic, grated ginger, gochujang & orange juice and stir until well combined. Place chicken breasts in bowl and cover with plastic wrap. Place in refrigerator for 30 minutes. In large sauté pan, heat 1 tablespoon canola oil over medium high heat. Pat chicken breasts dry slightly with paper towel. Place chicken breasts into sauté pan, cooking 3-4 minutes per side or until chicken reaches internal temperature of 165°F.

Kimchi Mac & Cheese Ingredients:

- 2 tablespoons salted butter
- 2 tablespoons flour
- 2 tablespoons whole milk
- 8 oz shredded cheddar cheese
- 2 oz American cheese
- 5 ½ oz elbow macaroni
- ⅓ cup kimchi
- Salt & Pepper to taste

Instructions:

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. Drain.
2. In separate large sauce pot, melt butter over medium heat. Whisk in flour and continue to cook for 3 minutes. Add milk and whisk until smooth. Bring to a simmer.
3. Adding small handfuls at a time, whisk in cheddar & American cheese until cheese is melted.
4. Add cooked elbow pasta to cheese sauce and mix until thoroughly combined. Add salt & pepper if needed.
5. In small sauté pan, heat kimchi until hot.
6. Using a rubber spatula, fold kimchi into mac & cheese.

Plating: Place 1 cup kimchi mac & cheese in bowl. Take 1 orange gochujang chicken breast and slice on the bias. Lay otop of kimchi mac & cheese. Garnish with sliced scallions.