



KOREAN CHICKEN AND VEGETABLE STEW (DAKDORITANG)

4 - 6 SERVINGS

1 hour



t Jeontong Nokdoo Bindaeddeok lunch stall in Seoul’s Pungmul Market, we tasted dakdoritang, a spicy chicken and vegetable stew, prepared by Mi-Ok Seo. Gochujang, a cornerstone of Korean cooking, is a fermented chili paste; be sure to purchase pure gochujang, commonly sold in red plastic tubs or glass jars. Gochugaru, or Korean chili flakes, have a vibrant red hue and do not contain seeds. If not available, use sweet paprika. Serve with steamed short-grain rice.

Don’t use a tall, narrow pot. The larger diameter of a Dutch oven allows for greater evaporation, which thickens the liquid and concentrates flavor.

INGREDIENTS	
1½-2	POUNDS BONELESS, SKINLESS CHICKEN THIGHS, TRIMMED AND CUT INTO 2-INCH PIECES
12	OUNCES SMALL YUKON GOLD POTATOES (ABOUT 1½ INCHES IN DIAMETER), UNPEELED, HALVED
10	MEDIUM GARLIC CLOVES, MINCED
3	MEDIUM CARROTS, PEELED AND SLICED ½ INCH THICK ON THE DIAGONAL
1	MEDIUM YELLOW ONION, CUT INTO 1-INCH PIECES
¼	CUP MIRIN
3-4	TABLESPOONS GOCHUJANG (SEE HEADNOTE)
2	TABLESPOONS SOY SAUCE
1½	TABLESPOONS GOCHUGARU (KOREAN CHILI FLAKES) OR SWEET PAPRIKA (SEE HEADNOTE)
	KOSHER SALT AND GROUND BLACK PEPPER
1	BUNCH SCALLIONS, CUT INTO 1-INCH LENGTHS
	TOASTED SESAME OIL, TO SERVE
	TOASTED SESAME SEEDS, TO SERVE

DIRECTIONS	
01	In a large Dutch oven, stir together the chicken, potatoes, garlic, carrots, onion, mirin, gochujang, soy sauce, gochugaru, ½ teaspoon pepper and 3 cups water. Cover partially and bring to a simmer over medium-high, stirring occasionally. Reduce to medium and cook, stirring, until a skewer inserted into the potatoes and carrots meets no resistance and the cooking liquid is slightly reduced, 35 to 40 minutes.
02	Off heat, stir in the scallions. Taste and season with salt and pepper. Serve drizzled with sesame oil and sprinkled with sesame seeds.