

# KIMCHI FRIED RICE



## INGREDIENTS

Makes 9 servings

- 2 Cups Cooked Rice
- 1/4 Cup Diced Carrots
- 1/2 Cup Diced Onions
- 1 Cup Drained Kimchi
  - Cut into small pieces
- 1/4 Cup Kimchi Brine
- 1 Green Onion
- 1 TBSP Butter
- 1/2 TBSP Sesame Oil
- 2 Garlic Cloves, minced
- 2 Eggs, beaten
- Salt & Pepper

## INSTRUCTIONS

### Step 1: Sauté Vegetables

- On Medium High Heat, **Drizzle** oil in the pan and add **Carrots** and **Onions**. Cook for 3-5 Minutes, stirring every 30 seconds.
- **Add** **Garlic** and cook for another 30 to 45 seconds.

### Step 2: Add the Kimchi, Rice, and Brine

- **Add** the **Kimchi** to the pan, stirring occasionally, until it is soft.
- **Next**, add the **Rice** and **Brine** and mix all of them together and thoroughly.

### Step 3: Da Eggs!

- Carefully **move** the **Kimchi Rice** to the side of the pan, making a circle in the pan.
- **Add** the **eggs** and **scramble** for a few minutes.

### Step 4: Extra Flavor & Garnish!

- **Add** 1 TBSP of **Butter** and 1/2 TBSP of **Sesame Oil**.
- **Mix** thoroughly.
- **Add** 1/4 Cup of the Kimchi Fried Rice on each plate, and **garnish** with some sliced **Green Onion** (aka Scallions).

