

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).

