

# Kimchi Rice Bake with Cheese

## Ingredients

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3 T Vegetable Oil  
1/2 c Onion (chopped)  
1 c Mushrooms (chopped)  
3/4 c Kimchi (chopped)  
2 T Kimchi Juice  
2 c Rice (cooked)  
2 T Gochujang  
1/2 c Mozzarella (shredded)  
2 Eggs  
1 Green Onion (chopped)

## Instructions

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1. Preheat your oven to 375°F. Heat 2 tablespoons of oil in a clay pot with 6 cup capacity over medium-high heat. Add the onion, and cook for 5 minutes, or until it begins to turn translucent. Add the mushrooms and cook for a few more minutes until tender.

2. Turn off the heat, and mix in the kimchi, kimchi juice, cooked rice, and gochujang until well-combined. Even out the top then sprinkle evenly with shredded cheese. Bake for 12 – 15 minutes, until the cheese is lightly browned and bubbly.

3. While the rice is baking, fry the eggs in 1 tablespoon of oil and top your kimchi rice bake. Garnish with chopped green onions and enjoy!