

Kimchi Rice Bake with Cheese

Ingredients

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

1. Preheat your oven to 375°F. Heat 2 tablespoons of oil in a clay pot with 5 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. Transfer to a small baking dish. Top 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 scallion and enjoy!