

Kimchi Fried Rice

Ingredients

- 1 T Vegetable Oil
- 1/2 c Bulgogi (cooked, chopped)
- 3 c Rice (cooked)
- 3 Green Onions (chopped)
- 1 c Kimchi (chopped)
- 1 T Kimchi Juice
- 1 T Sriracha
- 2 t Sesame Oil
- 1 t Soy Sauce
- 1 t Cayenne
- 2 Eggs
- 1 t Sesame Seeds (toasted)

Instructions

- 1.To a wok on high heat add oil then heat up, add rice and stir fry for a few minutes until well coated.
- 2.Add the kimchi and juice and stir to toss. Allow the rice to cook for about 10 minutes, tossing halfway through, or as needed, to keep the bottom of the rice from burning.
- 3.Drizzle with the sesame oil, soy sauce, sriracha, cayenne, and meat, toss to distribute evenly. Cook for another 3-5 minutes, tossing as needed to keep the bottom of the rice from burning. Taste for seasoning.
- 4.Add green onions in the pan with the rice. Quickly give it a toss to distribute, then divide rice between two bowls.
- 5.In a small pan, fry both eggs and use to top the

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kimchi fried rice. Garnish with sesame seeds.