



Little Miss Korea's Classic Kimchi

Fried Rice



Photo: Healthy Nibble & Bits

INGREDIENTS

- 2 tablespoons of unsalted butter
- ½ small onion, medium dice
- 1 package of Little Miss Korea's kimchi, chopped into ½" pieces
- 4 oz of Spam, Pork Belly, or thinly sliced ribeye.
**vegetarian option
- 2 cups cooked, cooled rice (preferably short-grain aka sushi rice)
- 1 tablespoon of Little Miss Korea's "Cho-Gochujang" hot sauce
- 1 teaspoon sesame oil, or to taste
- 2 teaspoons vegetable oil
- 2 eggs
- Thinly sliced scallions, for garnish
- Sesame seeds for garnish

PREPARATION

1. In a nonstick sauté pan melt butter over medium-low heat, and add onions. Cook, stirring, until the onions start to sizzle, about 2 minutes. Add chopped kimchi and kimchi juice

of from the package (real flavor is in the juice!), and stir until it comes to a boil, about 3 minutes. Add chopped choice of meat, and cook until sauce is nearly dried out.

2. Break up the rice in the pan with a spatula, and stir it to incorporate. Turn heat to medium. Cook, stirring, until the rice has absorbed the sauce and is very hot, about 5 minutes. Stir in Cho-Gochujang and sesame oil. Taste, and adjust with salt, sesame oil or kimchi juice. Turn heat down slightly, but let the rice continue to cook, untouched, to lightly brown on the bottom while you cook the eggs.
3. Place a nonstick sauté pan over medium heat, add vegetable oil. When hot, cook eggs to your desired doneness. I prefer over-easy eggs to top off my rice bowl, but you can scramble it in as the rice is done browning on the bottom.

Sprinkle sesame seeds & scallions for garnish.

Poke the yolk, let it ooze over the rice, & enjoy!

**vegetarian option

Ingredients:

- 4oz Firm Tofu
- 2 tablespoon of cornstarch.
- 1 tablespoon of AP flour.
- ½ teaspoon of salt.
- 2 tablespoons of vegetable oil.

Directions:

Cube firm tofu into 1/2" pieces. Dry out the tofu pieces of excess moisture with a paper towel. Combine cornstarch, flour, and salt in a bowl. Toss the tofu in the dry ingredients.

Place a nonstick sauté pan over medium heat and add oil. When hot, gently place tofu in the pan, and brown tofu to form a crispy coating, about 3 minutes.

Then top the kimchi fried rice with the tofu & egg.