



November 2021

Kimchi Fried Rice

Give your leftover rice a makeover with this quick and easy kimchi fried rice recipe that is loaded with kimchi and sesame. This is a simple and quick version that we encourage you to customize with your favorite meats, seafoods and vegetables for more texture and flavor.

20 MINUTES	2 SERVINGS
8 INGREDIENTS	 SPICE LEVEL

Kimchi Fried Rice

INGREDIENTS

- 2 c of cooked rice
- 1 c kimchi, roughly chopped
- 1/4 c kimchi juice
- 2 tbsp gochujang
- 4 tsp sesame oil
- 1 scallion, sliced
- 1 tbsp sesame seeds
- 3 large sheets of nori, shredded

DIRECTIONS

1. Cook kimchi in a pan with oil over medium heat until fragrant.
2. Add cooked rice, kimchi juice, and gochujang, stirring frequently to incorporate all the ingredients. Cook for 7 minutes.
3. Turn off heat and add sesame oil, scallions, sesame seeds, and seaweed, quickly stirring to distribute throughout the rice.
4. Serve and enjoy! Top with a runny fried egg if desired.

SCAN TO SHOP



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