



Kimbap (Korean Seaweed Rolls)

Kimbap, one of Korea's most popular snacks, is not only convenient to eat on the go, but is quick and easy to prep. These rolls are extremely customizable when it comes to choosing your filling, and this version is a great place to start. Surprise your friends at the next picnic or outing by bringing kimbap!

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| 20 MINUTES | 4 SERVINGS |
| 10 INGREDIENTS | <i>DDDDDD</i> SPICE LEVEL |



Kimbap (Korean Seaweed Rolls)

INGREDIENTS

- 4 c steamed rice
- 3 tbsp sesame oil
- 2 tbsp sesame seeds
- 8 sheets of seaweed paper
- 10 oz baby spinach
- 12 oz luncheon meat
- 4 mini persian cucumbers
- 1/2 large carrot
- 8 long pieces of burdock root
- 3 sticks of Imitation crab

DIRECTIONS

1. Prepare rice: Place freshly made rice in a large bowl. Gently mix in sesame seeds and sesame oil. Set aside to let cool while you prepare the other ingredients.
2. Prepare your ingredients: Blanch the spinach and dump immediately into a bowl of cold water to stop the cooking. Slice luncheon meat into long pieces and pan-fry until browned. Cut the rest of your ingredients into long, thinly sliced pieces.
3. Place a sheet of seaweed onto a bamboo mat. Press an even layer of rice over seaweed, leaving the top of the seaweed sheet bare. Arrange your fillings across the center of the rice.
4. Roll the bamboo mat up and away from you. Secure the roll with the exposed flap of seaweed sheet. Slice into 1/2 thick pieces.
5. Serve and enjoy!



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