

## KIMCHI FRIED RICE

### INGREDIENTS

(SERVES 4)

3 Tbsp vegetable oil  
1/2 cup chopped scallions  
1/2 cup diced ham  
1/4 cup chopped mushrooms  
(optional)  
1 cup chopped Kimchi (The older the better! Fully fermented kimchi has deeper flavor.)  
3 cups rice (room temperature)  
3-4 Tbsp light soy sauce  
2 Tbsp sesame Oil  
1/2 cup kimchi juice from the jar

### TOPPINGS

(OPTIONAL)

4 Eggs  
4 Tbsp vegetable oil (if making eggs)  
Sesame leaf and seaweed, sliced thin  
Fish roe

### DIRECTIONS

1. Heat vegetable oil in a large pot over medium heat. Add scallions and cook until tender. Add mushrooms and ham, and cook for one minute.
2. Add kimchi to the pot and cook, stirring constantly, until the mixture has taken on a deep rusty orange color and ham has started to brown in spots.
3. Add in the rice, stirring thoroughly to combine.
4. Stir in soy sauce and sesame oil, adding more or less to your taste. Add in kimchi juice, stirring until combined.
5. Serve in bowls with optional toppings.

### OPTIONAL TOPPINGS

1. For the fried eggs: Heat one tablespoon vegetable oil in a skillet until ripples begin to form. Crack one egg into a bowl (The bowl helps the egg maintain its shape) and pour slowly in to the oil. Continually baste the egg with oil, until the egg is cooked to your liking.
2. Top your fried rice with the egg and other fun toppings like sesame leaf, seaweed, fish roe, sesame seeds, scallions.