
Kimchi Fried Rice



Recipe courtesy of Judy Joo

Total Time: 50 min

Prep: 35 min

Cook: 15 min

Level: Easy

Yield: 4 servings

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 strips (45 grams or 1 3/4 ounces) bacon, diced
- 2 carrots, julienned and then coarsely chopped
- 1 clove garlic, grated
- 9 shiitake mushrooms, stems removed and sliced lengthwise into quarters
- 1/2 zucchini, julienned and coarsely chopped
- 3 spring onions or scallions, finely sliced
- 1 cup (300 grams) kimchi, chopped into small pieces
- 4 cups (740 grams) cooked short-grain rice
- 1 teaspoon sea salt or kosher salt
- 8 grinds black pepper
- 4 soft sunny-side up fried eggs
- Sprinkle Korean chili flakes (gochugaru)
- Sprinkle freshly ground black pepper

DIRECTIONS

Heat the vegetable oil in a large skillet over medium-high heat, add the bacon and sauté until the edges are crispy, 2 to 3 minutes. Using a slotted spoon remove the bacon from the skillet and let drain on kitchen towels. Reduce the heat to medium and add the carrots and garlic to the skillet. Cook, stirring constantly, until carrots are just softened, 2 to 3 minutes. Then mix in the mushrooms, zucchini, 2 of the spring onions and the kimchi, and continue to sauté until tender, 4 to 5 minutes. Return the bacon to the pan. Add the rice and mix to incorporate well using a wooden spoon to break up the rice. Season with salt and pepper. Transfer the fried rice to a serving plate or platter, top with the fried eggs and garnish with the remaining spring onions and a sprinkle of Korean chili flakes and black pepper.

Notes: Place the kimchi in a bowl and use kitchen shears to cut it into small pieces. Kimchi can stain your cutting board and make it smell. Use the julienne blade on a mandolin or a julienne peeler to cut the carrots and the zucchini. After making long thin pieces, use knife to cut down to small pieces.

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