



# Kimbap

PREP TIME: 15 MIN | COOK TIME: 30 MIN | SERVINGS: 4-8

## INGREDIENTS:

- 3 cups cooked sushi rice
- 8 sheets nori (roasted seaweed)
- 1 (12-ounce) can SPAM Classic, sliced into strips and sautéed
- 1 carrot, cut into matchsticks
- 1 cucumber, cut into matchsticks
- 2 eggs, lightly beaten, fried and cut into strips
- 4 cups baby spinach, sauteed and seasoned
- 8 strips yellow pickled radish

## RECIPE NOTES:

- You can cut or swap filling options as you'd like
- In place of SPAM, you can use canned tuna mixed with mayo

## DIRECTIONS:

- Place one sheet of nori on clean work surface. Wet hands, then grab about 1/3 to 1/2 cup of rice and spread evenly over nori, leaving a 1-inch strip uncovered on one end.
- Layer SPAM, carrots, cucumber, egg strips, spinach and pickled radish across the nori horizontally.
- Roll up and moisten end of nori with small amount of water to seal.
- Repeat with remaining ingredients.
- Slice rolls into bite sized pieces and enjoy! Refrigerate leftovers and enjoy within 2-3 days.

# Folded Kimbap

PREP TIME: 10 MIN | COOK TIME: 15 MIN | SERVINGS: 4

## INGREDIENTS:

- 4 sheets nori (roasted seaweed)
- 1 cup cooked rice
- Pinch of salt
- 1/8 tsp sesame oil
- 2 large carrots, peeled and finely sliced into matchsticks
- Cooking oil
- 4 slices Spam, cut into strips
- 2 eggs, whisked
- 1/2 cup spinach

## RECIPE NOTES:

- A few other ideas for fillings: cucumber, pickled radish, lettuce, canned tuna, imitation crab meat, and fishcakes.
- In place of Spam, you can use canned tuna mixed with a bit of mayo.



# Folded Kimbap (Korean Tortilla Hack)

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## DIRECTIONS:

- Mix cooked rice with salt and sesame oil. Set aside.
- In pan over low-medium heat, add 1 tsp oil and cook carrot matchsticks until softened. Remove and transfer to a plate. Turn heat up to medium, add spinach, and saute until wilted. Transfer to a plate.
- Add another 1 tsp oil to pan and fry spam until golden brown, about 3-5 minutes each side. Add another 1 tsp oil to pan and fry whisked eggs, pushing into a rectangle shape with your spatula. Fry until cooked. Transfer to a plate and cut in half.
- Place nori on a clean surface, rough side up. Using a pair of clean scissors, cut a slit vertically halfway through your sheet. Place 1/4 cup of rice on bottom right corner and spread it thinly.
- In the top right corner, place 1 piece of your square shaped omelet. In the top left corner, place single layer of carrot matchsticks. Do not overfill. In the bottom left corner, place two slices of spam.
- After that fold your Kimbap from the bottom right corner (rice corner) over the eggs and keep folding until it's one complete parcel. Serve and enjoy!

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