

Kimchi Fried Rice



Servings: 2



Prep Time: 5 min



Cook Time: 15 min

INGREDIENTS

- 1 Tbsp + 1 tsp oil, separated
- 2 cloves garlic, minced
- 1/2 cup diced carrots (*or sub any fresh/frozen/canned veggies of choice*)
- 1/2-1 cup kimchi, chopped
- 2 cups cooked and chilled brown rice (*second-day rice is best!*)
- 1 Tbsp kimchi juice
- 2 Tbsp soy sauce
- 1 tsp sesame oil
- (optional) 1 egg
- (optional) sriracha

TIPS: If you don't have fresh garlic, you can use 1 tsp jarred minced garlic or 1/4 tsp garlic powder. Feel free to sub any veggies you have on hand; be sure to dice them!

PREPARATION

1. In a medium-size pan or wok, heat 1 Tbsp oil over medium-high heat.
 2. Add vegetables and garlic and cook for 2-3 minutes or until softened, stirring often (this may take an extra 1-2 minutes if using frozen veggies).
 3. Add kimchi and cook for another 2-3 minutes, stirring often.
 4. Add rice and stir. Add kimchi juice, soy sauce and sesame oil and cook 1 minute, stirring constantly. Transfer half of the fried rice to a plate or bowl and half to a food storage container.
 5. Return pan to stove and reduce to medium heat. Add 1 tsp oil and let heat for ~30 sec. Crack egg into pan and fry until the whites are set, flip and cook for another 1-2 minutes.
 6. Place egg on top of fried rice. Top with sriracha, if desired.
- Enjoy! Store leftovers in the fridge for up to 4 days.

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