

# Korean Egg Rice

## Ingredients

- Steamed Rice – 1 cup (Short-grain or Sushi rice works best)
- Unsalted Butter – 1 tablespoon
- Large Egg – 1
- Avocado Oil – 1 tsp (for frying)
- Soy Sauce – 2 tsp (or to taste)
- Sesame Oil – 1 tsp (toasted)
- Green Onion – 1 stalk, finely sliced
- Sesame Seeds – 1 tsp (toasted)
- Optional: Roasted seaweed (nori) crumbles

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## Instructions

### 1. Prep

Finely slice the green onion. If your sesame seeds are raw, quickly toast them in a dry pan for 1–2 minutes until golden and fragrant. Set garnishes aside.

### 2. The Rice (Must be Piping Hot)

- **Fresh Rice:** Use immediately after cooking.
- **Leftover Rice:** Place in a bowl, sprinkle with a few drops of water, cover, and microwave for 2–3 minutes.
- **The Butter Mix:** Immediately add the tablespoon of butter to the hot rice. Mix vigorously until the butter is fully melted and coats every grain. Transfer to your serving bowl.

### 3. The Egg

Heat a non-stick skillet over Medium-Low heat. Add the avocado oil and swirl to coat.

- Crack the egg gently into the pan.
- Cook for 2–3 minutes until the whites are opaque and nearly set, but the yolk is still runny.
- **Chef's Tip:** Tilt the pan slightly and spoon the hot oil over the yolk for the final 30 seconds. This sets the top of the yolk without overcooking it.

### 4. Assembly

Slide the fried egg directly onto the center of the buttered rice.

### 5. The Finish

- Drizzle the soy sauce and sesame oil directly over the egg and rice.
- Sprinkle generously with sesame seeds and green onions.