

Korean Kimchi and Bulgogi Fried Rice

Fried rice with a healthy handful of spicy-funky kimchi is a match made in heaven. But I wanted to pack in even more Korean flavor by adding the gingery goodness of *bulgogi* beef. The marinade is crazy flavorful yet super simple to make, and after the meat is done taking its flavor bath, I reduce the marinade down to a thickened sauce and use it to season the fried rice. If you're not in the mood for meat, mix up the marinade directly in a small saucepan and reduce it. Then top the fried rice with fried eggs.

MAKES 4 SERVINGS

½ cup low-sodium soy sauce
3 tablespoons packed dark brown sugar
3 large cloves garlic, minced
1 (2-inch) piece fresh ginger, peeled and grated (1 tablespoon)
1 tablespoon sesame oil
1 tablespoon mirin
1 tablespoon *gochujang*
1 pound flank steak, thinly sliced across the grain and cut into 2-inch pieces

2 tablespoons vegetable oil, divided
Kosher salt
4 green onions, ends trimmed, cut into 1-inch lengths
1 medium yellow onion, diced
4 cups cold cooked rice
1 cup chopped kimchi
½ cup chopped fresh cilantro
2 tablespoons toasted sesame seeds

- In a medium bowl, combine the soy sauce, sugar, garlic, ginger, sesame oil, mirin, and *gochujang*. Add the sliced beef and toss to coat. Cover and allow to marinate in the refrigerator at least 1 hour or up to overnight.
- Heat 1 tablespoon of the oil in a large sauté pan over medium-high heat. Use a slotted spoon to remove about half the meat from the marinade, allowing the excess to drip off, and arrange in an even layer in the bottom of the pan without crowding (it's important to give the meat room to cook so it browns and crisps at the edges instead of steaming). Season with salt and allow to cook until seared, 2 to 3 minutes. Turn over and sear the other side until browned, about 3 minutes more. Transfer to a plate and repeat with the remaining meat, adding 2 teaspoons more oil as necessary. Transfer all the meat to the plate.

- Pour the leftover marinade into the pan and bring to a simmer over medium heat. Cook, stirring to scrape up the browned bits, until thickened and reduced to about ¼ cup, 5 to 10 minutes, lowering the heat if necessary so it doesn't burn. Transfer to a small measuring cup or bowl.
- Wipe out the pan, and heat the remaining teaspoon of oil. Add the green onions and sauté until browned and seared, about 3 minutes. Transfer to the plate with the beef. Add the onion and sauté until tender, about 5 minutes. Add the rice and sauté until warmed through and softened; then continue sautéing until the rice seems firm again, about 3 minutes. Add the chopped kimchi, beef, and green onions. Drizzle with about 2 tablespoons of the reduced marinade. Cook, stirring until fully combined and heated through.
- Divide fried rice among bowls and top with cilantro and sesame seeds. Drizzle with more marinade if desired.

