

Bibimbap (ish) (2 portions; 50 min + pickles prep)

You can pick and choose which bits to combine, or have them all :)

For the pickles (3h or overnight)

½ cucumber (~180g)
~75g carrot
salt
malt vinegar
2 tsp brown/demerara sugar

Slice the cucumber and scrub and grate the carrot. Pop in a bowl sprinkle with salt, and add malt vinegar until the vegetables are covered. Soak for an hour or two, then drain and add 2 tsp brown sugar. olive + sesame oil for frying Leave for another hour or overnight, add sugar to taste before serving.

For the chicken (15 min)

olive oil for frying
1 tsp turmeric
¼ tsp black pepper and salt to taste

40g fresh root ginger
160g chicken breast

Cut the chicken into small stir-fry pieces and add a bit of salt to taste. Peel the ginger and slice into matchsticks. Fry the spices and ginger for a few seconds, then add the chicken and fry on high heat until cooked through.

For the greenery (15 min)

sesame seeds
olive + sesame oil for frying
3 cloves garlic
2 tsp dark soy sauce
175g frozen green beans

Peel and roughly chop the garlic. Dry-fry the sesame seeds (mixing occasionally) until they start to brown, then add the oil and garlic. Add the beans and fry on high heat till cooked (but crunchy), then add the soy sauce and a little hot water if you would like a sauce.

For the assembly (50 min)

100g kimchee
2 cups brown basmati rice, cooked in a rice cooker
2 fried eggs

Cook the rice and serve the kimchee and pickles in small bowls. Assemble the remaining items in small piles around the top of the cooked rice and top with a fried egg :)