
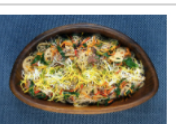



Kimchi Fried Rice
Francis Lam
30 minutes




Salmon Fried Rice
Susan Spungen
20 minutes



Japchae (Korean Glass Noodles)
Samin Nosrat
1 hour 15 minutes



Vegetable Pajeon (Korean Scallion Pancakes)
Melissa Clark
30 minutes



Shir Kimchi
35 minutes

Kimbap

By [Darun Kwak](#)

YIELD 4 rolls (2 servings)

TIME 40 minutes

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Kimbap, or “seaweed rice,” is often mistakenly referred to as sushi, but it is a popular Korean dish with its own unique flavors and history. These rolls can be simple, with just a single sheet of seaweed wrapped around cooked rice, or complex, with entire restaurants dedicated to serving variations of kimbap. This recipe uses traditional fillings, like a mix of vegetables, egg and meat, but other popular fillings include cucumber, imitation crab, bulgogi or canned tuna. It’s very adaptable, and it does well with substitutions. Leftover kimbap can be kept in the refrigerator, but the rice will lose some of its moisture, so to serve a second time, soak each piece in beaten egg, then pan-fry them until golden.



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Korean, Finger Foods, Grains And Rice, Egg, Nori, Sesame Oil, Short Grain Rice, Spinach, Dinner, Lunch, Main Course, Side Dish, Dairy Free

 Mark as **Cooked** | 217 ratings ★★★★★

INGREDIENTS

FOR THE FILLING:

- 1 ½ packed cups raw spinach (about 3 ounces)
- 1 ½ teaspoons sesame oil
 - Kosher salt and black pepper
 - Neutral oil, for sautéing
- ½ medium or large carrot, peeled and julienned
- 1 thin sheet of eomuk (fish cake), cut into 1/4-inch-thick strips
- 3 ounces canned Spam, cut lengthwise into 1/4-inch-thick strips
- 2 eggs, beaten
- 4 strips of danmuji (pickled yellow radish), see Tip

FOR THE ROLLS:

- 4 gim (nori) sheets
- 3 cups freshly cooked short-grain rice
- 1 tablespoon sesame oil, plus more for brushing
- ¼ teaspoon fine sea salt, or more to taste

PREPARATION

Step 1

Prepare the spinach: Bring a pot of water to a boil and blanch the spinach until it turns bright green, about 45 seconds. Transfer the spinach to an ice bath, or transfer it to a colander set in the sink and run the spinach under cold water. Squeeze it to remove excess water and place it in a bowl. Season with 1 1/2 teaspoons sesame oil and 1/8 teaspoon salt. Mix well and set aside.

Step 2

Prepare the remaining ingredients for the kimbap filling: In a large, well-oiled skillet, working in separate batches, sauté the carrots, eomuk and Spam over high, seasoning the carrots and eomuk with salt and pepper to taste (the Spam does not need extra salt), until just tender and lightly golden. Set aside.

Step 3

In an oiled nonstick skillet, cook the beaten eggs with a pinch of salt. Swirl the pan to cover the entire surface area and as soon as the bottom is set, about 2 minutes, use a rubber spatula to carefully flip the egg like a pancake, doing your best to keep it in one piece. Cook just until the egg is no longer runny and has just set, another 30 seconds. Slide the cooked eggs onto a cutting board and let cool. Once cooled, cut into long, 1/4-inch-thick strips and set aside.

Step 4

Prepare the rice: Place the warm, freshly cooked rice into a mixing bowl. Add 1 tablespoon sesame oil and 1/4 teaspoon sea salt. Mix well with a large spoon.

Step 5

Assemble the kimbap: Lay 1 sheet of gim on a bamboo mat. (If you don't have a

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bamboo mat available, you can lay a clean tea towel on a flat surface and top it with plastic wrap.) Spread about 1/2 to 3/4 cup of rice across two-thirds of the seaweed sheet in an even layer, leaving the top third of the seaweed empty. (You might want to have a small bowl of water handy, so you can wet your fingers to prevent the rice from sticking to them.) Spread the prepared ingredients horizontally in rows, starting from the side closest to you.

Step 6

Roll the kimbab: Using both hands and the help of the bamboo mat, starting from the side closest to you, lift up the bottom of the seaweed and fold it up to cover the filling, tucking in the filling with your fingers. Use the bamboo mat to apply even and firm pressure, pressing to ensure the filling stays in place. Continue rolling until you reach the end of the rice.

Step 7


To close the kimbap roll, using your fingertips, spread a small amount of water at the edge of the empty seaweed and roll to seal. If the kimbap doesn't close, spread a little rice to use the rice as an adhesive. Repeat with the remaining seaweed and ingredients. Each time you roll, reposition the kimbap at the bottom of the bamboo mat.

Step 8

To serve, lightly brush the rolls with sesame oil. (This will keep your kimbap moist and shiny.) Using a sharp knife and applying even pressure, cut the kimbap into 1/2-inch pieces. Serve and enjoy! (If preparing in advance, prepare the fillings except the rice and store in the refrigerator. When you're ready to eat, make the rice and assemble your kimbap. Avoid assembling your kimbap too far in advance as refrigerating your kimbap will cause the rice to harden.)

Tips

You can purchase danmuji that is pre-cut for kimbap, but it's most commonly sold whole in long logs. If purchasing a large piece of danmuji, simply cut it into 1/4-inch-thick strips for use here.



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COOKING NOTES

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Inshik | 4 months ago

Growing up 1st generation Korean in America, mom would use what ever she found at the grocery store, but kimbap was always staple food for family picnics with other immigrant Korean families at the city parks or beach trips- tightly stacked in containers and eaten away in layers as the day progressed. Much better snack food than cookies. Her Americanized versions also could include hot dogs sliced long and thinly sliced pickles.

👍 41 This is helpful



Chloe | 4 months ago

Please add braised burdock root if you can find it! Dried burdock root can be purchased at a Korean grocery store and sometimes they also have pre-prepared burdock root.

As an alternative to spam (I mean, you can also use thick-cut ham, sauteed a bit), try tuna. Mix canned tuna with mayo or kewpie mayo. Add other seasonings, salt, if desired. Place a line of perilla leaves (or shiso) on top of your rice; on top make a line of dressed tuna. Try to roll up the leaves as finish the roll.

👍 36 This is helpful



Nanette | 4 months ago

Growing up I ate both norisushi and kimban depending on what Asian store my

...storing up rice can resemble the kimbap, depending on what your store's mother could find for ingredients to remind her of Japan. The major difference between the two is the seasoning of the rice — toasted sesame oil for kimbap, vinegar for norisushi.

👍 22 This is helpful



Caroline A | 4 months ago

Some other popular options for kimbap fillings:

Seasoned, sauteed burdock roots
Imitation crab meat
Tuna mixed with mayo layered on perilla leaf
Ground beef cooked in soy sauce
Stir fried kimchi

And the list goes on!

👍 10 This is helpful

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