

# Kimchi Fried Rice (Kimchi Bokkeumbap)



Tired of the same ol' fried rice? Well, this will add a kick to any of your favorite fried rice recipe by adding kimchi. If you love kimchi, you will surely love this recipe. You can substitute butter for the canola oil and any meat (chicken, ham, pork, or spam) for the ground beef.

**Prep:** 15 mins

**Cook:** 10 mins

**Total:** 25 mins

**Servings:** 2

**Yield:** 2 servings



## Ingredients

- 1 tablespoon canola oil
- ¼ cup ground beef
- 1 green onion, sliced, white and green parts separated
- 1 cup kimchi, drained and chopped
- 1 tablespoon gochujang (Korean hot pepper paste), or to taste (Optional)
- 3 cups cooked short-grain rice
- 1 teaspoon sesame oil
- 1 teaspoon butter
- 1 egg

## Directions

### Step 1

Heat canola oil in large skillet over high heat. Stir ground beef and white parts of green onion into skillet and reduce heat to medium. Cook and stir beef and green onion until meat is browned and onion is fragrant, 1 to 2 minutes.

### Step 2

Stir kimchi and gochujang into meat mixture and cook until warmed through and fragrant, 2 to 4 minutes. Add rice; cook and stir until rice is heated through and coated with gochujang, 3 to 5 minutes more.

### Step 3

Drizzle sesame oil over rice mixture and stir to coat. Garnish with green parts of green onion.

### Step 4

Melt 1 teaspoon butter in a skillet over medium-high heat. Crack egg into the pan and cook until white is completely set and yolk is thick, 3 to 4 minutes. Place egg over fried rice.

## Nutrition Facts

**Per Serving:** 566 calories; protein 13.5g; carbohydrates 88.2g; fat 16.9g; cholesterol 107.3mg; sodium 621.7mg.