




Recipe Card

Kimchi Fried Rice

 Serving: 4 Cooking Time: 15 mins Level: Easy

INGREDIENTS

1 tablespoon butter
1 tablespoon olive oil
3 drops sesame oil, or to taste
¼ cup diced onion
¼ cup shredded carrots
2 scallions, white and light green parts, sliced
½ cup cubed, fully cooked ham
⅓ cup chopped kimchi
1 teaspoon garlic powder
2 cups cooked rice
1 tablespoon soy sauce
1 tablespoon gochujang (Korean chile paste)
salt and ground black pepper to taste

PREPARATION

1. Warm butter and olive oil together over medium-high heat in a large skillet or wok. Add in sesame oil. Add onion, carrots, and scallions and cook until onion is translucent, about 2 minutes. Mix in cubed ham and kimchi; cook for 1 more minute. Season with garlic powder.
2. Stir in rice and cook until mixture is heated throughout. Drizzle soy sauce over top and mix in gochujang. Stir until well combined and adjust seasoning with salt and pepper.