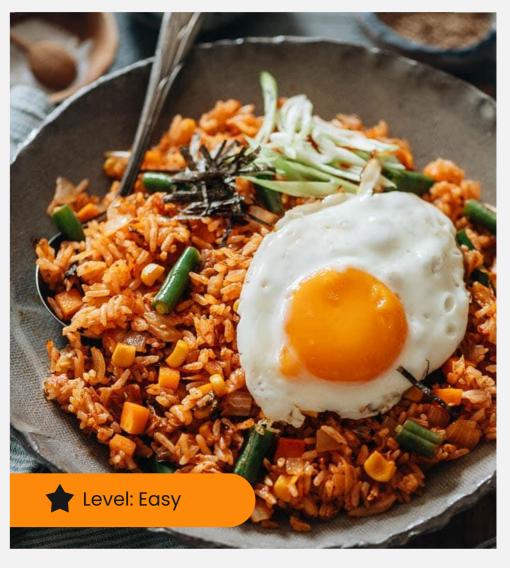


Recipe Card Kimchi Fried Rice

Serving: 4



© Cooking Time: 15 mins



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.