



## Kimchi Fried Rice

### Equipment

Cutting board and knife

Measuring cups and spoons

Spatula

Frying pan

### Ingredients

1 cup uncooked rice

1 small brown onion

1 cup chopped kimchi

¼ cup kimchi juice

¼ cup water

2 tsp sesame oil

1 tsp vegetable oil

1 spring onion, chopped

1 tbsp roasted sesame seeds

1 sheet of roasted seaweed

### What to do

#### Task 1 : Prepare the ingredients

Peel and finely chop the onion. Chop the kimchi in biteable chunks. Steam the rice. Slice the spring onion. Roast the sesame seeds. Cut the seaweed in strips.

#### Task 2 : Fry the onion and kimchi

Heat up a pan. Add the vegetable oil. Fry the onion 3-4 minutes, till softened. Add the kimchi and stir fry for 1 minute.

#### Task 3 : Fry the rice

Add the *steamed* rice, kimchi juice and water. Stir all the ingredients together for about 7 minutes with a wooden spoon. Add sesame oil and remove from the heat.

#### Task 4 : Decorate and serve

Sprinkle with chopped spring onion, seaweed strips, and sesame seeds. Serve right away.

#### Note : Steam Rice

*Put a small saucepan on the heat, add a tbsp of vegetable oil. Toast the cup of rice for 1 minute, add 1 1/2 cup water. Bring to the boil, close with a tight fitting lid and leave to simmer for 10 minutes.*

*Take of the heat, leave the lid on and let steam for another 10 minutes. The rice should be nice and fluffy!*



Source: Maangchi.com