



Korean Recipes

Milwaukee Public Market, November 2014

Saehee Chang

Kimchi Fried Rice

- 1 to 2 large eggs
- salt to taste
- 1 to 2 TBSP cooking oil
- ½ cup chopped onion
- 1 to 2 TBSP sesame oil
- 1 to 2 tsp sesame seeds
- 2 to 3 cups rice, day old rice preferred
- 1 to 2 cups aged Napa cabbage kimchi with juice, chopped
- ½ cup frozen peas (substitute with frozen corn or carrots, etc.)
- black pepper to taste (optional)
- 1 TBSP soy sauce

Whisk eggs and cook the eggs over medium heat in a nonstick skillet or wok. Cook the eggs for 2 to 3 minutes and set aside. In a large skillet or wok, sauté the onion with sesame oil. Add the rice and kimchi, and cook for about 4 to 5 minutes. Season with soy sauce while stirring the rice. Add frozen peas and cook for a few minutes. Then stir in the eggs, sesame seeds, and black pepper. Serve right away and enjoy!