

# PROJECT: GET IT DONE TOGETHER

## Kimchi Fried Rice

*Adult Supervision Required | Gluten and dairy free*

### Ingredients:

- 1 tablespoon safflower oil
- 3 scallions, chopped, white and green parts separated
- 3 cloves garlic, minced (1 tablespoon)
- 1 1/2 cup kimchi, chopped, plus reserved juices for serving
- 2 tablespoons gochujang (Korean pepper paste)
- 4 cups cold cooked short grain rice
- 1 tablespoon sesame oil
- 2 teaspoons low-sodium soy sauce
- Coarse salt
- 4 large eggs
- Thinly sliced nori seaweed, for serving (optional)

### Instructions:

1. Heat a large cast iron pan or wok over high until very hot, about 2 minutes (a sprinkle of water should evaporate immediately). Add safflower oil, scallion whites and garlic, cook stirring until fragrant, 30 seconds. Stir in kimchi and gochujang, cook 1 minute. Add rice, 1 teaspoon sesame oil and soy sauce. Season with salt. Remove from heat. Sprinkle with 2 teaspoons kimchi pickling liquid, more to taste if desired, and stir in scallion greens.
2. Heat remaining 2 teaspoons sesame oil in a large nonstick skillet over medium-high heat. Crack eggs into skillet, season with salt, and cook until whites are set and golden brown along edges but yolks are still runny, about 4 minutes.
3. Divide fried rice amongst 4 bowls. Place 1 egg on top of each bowl of rice. Serve with nori.

*Makes 4 servings*

**Total time:** 30 minutes

Source: [marthastewart.com/1120268/kimchi-fried-rice](http://marthastewart.com/1120268/kimchi-fried-rice)

