



KOREAN KIMCHI FRIED RICE



Vegetable Fried Rice stir fried with shiitake mushrooms, chopped kimchi, gochujang and fresh spinach, topped with fried eggs and garnished with sliced scallions and black sesame seeds. Yield: 2 Servings

Ingredients:

| | | | |
|---------|----------------------------------------|---------|--------------------------------|
| 2 Cups | Vegetable Fried Rice [#5654390] | ½ Cup | Spinach Leaves, Packed |
| 2 Tbsp. | Vegetable Oil | 2 Each | Fried Eggs, Prepared & Chopped |
| ½ Cup | Shiitake Mushrooms, Sliced | Garnish | Scallions, Sliced |
| ½ Cup | Kimchi, Chopped | Garnish | Black Sesame Seeds |
| 1 Tbsp. | Gochujang | | |

Directions:

1. Heat the vegetable oil in a large sauté pan on medium-high heat.
2. Add in the shiitake mushrooms and kimchi and sauté for 3-4 minutes, or until the mushrooms are tender.
3. Coat the vegetables in the gochujang, then stir in the **Vegetable Fried Rice** and prepare it according to package directions.
4. Fold in the spinach leaves and stir for 1 minutes, or until the spinach has wilted to make the Korean kimchi fried rice.
5. Place the Korean kimchi fried rice into a serving dish, then top with the fried eggs.
6. Garnish with scallions and black sesame seeds.

