

Less than 30 minutes

Serves 4

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Ingredients:

- 2 tsp (10ml) sesame oil + extra for serving
- 4 spring onions (whites only), thinly sliced
- 2 cloves garlic, crushed
- 2cm knob fresh ginger, peeled and cut into matchsticks
- 3 cups (750ml) cooked brown rice
- 1 cup (250ml) [kimchi](#), chopped to 1cm pieces
- ¼ cup (60ml) kimchi juice (the liquid from the bottom of the jar)
- Salt
- 4 fried eggs, for serving
- 2 Tbsp (30ml) sesame seeds, toasted
- Handful fresh coriander and sliced red chilli, for serving (optional)

Method:

1. Heat a wok or large pan to smoking hot.
2. Add sesame oil, ¾ of spring onion, garlic and ginger.
3. Fry for 2 minutes.
4. Add rice and stir-fry for 5 minutes.
5. Remove from heat, add kimchi and kimchi juice and mix well.
6. Season and add extra sesame oil.
7. Serve topped with fried egg, sesame seeds, remaining spring onion, coriander and chilli, if using.