

Less than 45 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Kimchi:

- 1/4-1/2 head white cabbage, leaves separated and sliced
- 2 tsp (10ml) salt
- 4 cloves garlic, chopped
- 4cm knob ginger, grated
- 1 tsp (5ml) cayenne pepper
- 2 tsp (10ml) paprika
- Glug vegetable oil
- 2 tsp (10ml) sesame oil
- 6 cups (1.5L) cooked rice, chilled
- 1/4 cup (60ml) light soy sauce
- Salt and milled pepper

For serving:

- 4 spring onions, chopped
- 4-8 boiled eggs, quartered
- 1/2 packet (50g) cashew nuts, toasted
- 1-2 Tbsp (15-20ml) sesame seeds

Method:

1. Place cabbage in a colander and scatter with remaining kimchi ingredients.
2. Toss ingredients through cabbage with your fingertips.
3. Set aside for 15-20 minutes.
4. Squeeze any excess juices from the cabbage, reserving the liquid.
5. Heat vegetable and sesame oils in a pan and stir-fry rice and cabbage for 5 minutes until rice is crispy.
6. Add soy sauce and a few tablespoons of reserved kimchi juices and toss to combine.

7. Spoon into bowls and top with spring onion, eggs, cashews and sesame seeds just before serving.