

Kimchi Fried Rice



Preparation time: 15 mins
Serves: 4 people
User Rating: ★★★★★

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Ever had fried rice quite like this?

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This Kimchi Fried Rice by the amazing home cook, Camellia Ling Aebischer, will get your mouth watering instantly. Take leftover rice, your favourite veggies and mix in umami kimchi. Top it all off with the most beautiful fried egg you've ever seen. Did somebody say yum?!



Ingredients

- 2 Tbsp sesame oil
- 4 cloves garlic, sliced
- 2 spring onions, finely chopped
- 4 cups rice, cooked and cooled overnight
- 1 cup kimchi*
- ½ cup corn kernels, frozen or canned
- 4 Tbsp soy sauce
- 1 tsp white pepper
- Salt, to taste
- MSG, to taste (optional)
- 2 spring onions, finely sliced
- 1 Tbsp sesame oil
- 4 eggs
- Toasted sesame seeds, to garnish

Method

1. Place a large wok or frying pan over high heat and allow to warm for a minute or two. Add the sesame oil, garlic and spring onions and saute briefly to soften. Be careful not to burn.
2. Add the rice, kimchi and corn, then toss together to break up all ingredients. Season with soy, white pepper, salt and MSG if you like. Cook, stirring well for a few minutes until the rice absorbs the sauce and softens.
3. Stir through the spring onions then turn off the heat and set aside.
4. Place a large fry pan over medium-high heat. Allow a minute or two to warm up, then add the sesame oil and eggs. Fry until the whites are crispy and cooked through for about 2-3 minutes.
5. To serve, divide the rice across four bowls and top each with a fried egg. Garnish with toasted sesame seeds.

Notes

*If you aren't good with spice or prefer to use less kimchi, replace half a cup of kimchi with 1 cup of chopped wombok and wilt it in the sesame oil for 1-2 minutes before adding the rice.