

# Kimchi Fried Rice

Servings: 4-6



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## Store Items:

- 1 Tablespoon canola oil
- ½ medium head cauliflower, grated or minced
- 1 large or 2 medium carrots, grated
- 1 bell pepper, minced
- 4 garlic cloves, minced
- 1-1inch piece of fresh ginger, grated
- 4 scallions, thinly sliced and green tops separated
- 1 cup packed kimchi, chopped
- 3 cups cold leftover white rice
- 2 teaspoon sesame oil
- 1 cup frozen peas
- Optional add ons:
  - 4 eggs, scrambled or fried
  - 1 Tablespoon Kimchi liquid for more heat
  - 2 teaspoons soy sauce or tamari

## Instructions

1. Add canola oil to skillet over medium- high heat. Add the cauliflower, carrots, and bell pepper, and sauté until the vegetables shrink and start to brown, 5-7 minutes. Add the garlic, ginger, and scallion whites and sauté until fragrant, one minute more.
2. Mix in kimchi and sauté 2-3 minutes. Add the rice and scallion greens and stir well to combine all ingredients. Let the rice and vegetables fry for a minute, stir, and repeat until the rice is very hot and starts to crisp a little. Taste and adjust as desired, adding kimchi liquid for heat or soy sauce for salt.
3. Drizzle the sesame oil over the fried rice and toss to combine just before serving.
4. For the eggs: Transfer the rice to a bowl and heat the skillet over medium high. Add 1 teaspoon of canola oil. Add the eggs and quickly scramble before adding the rice back to the skillet. Toss to warm and combine, and serve.
5. Cool leftovers to room temperature and refrigerate in an airtight container for up to 5 days.