

Helen's

Korean Kimchi Fried Rice

Servings: 2

Prep time: 1 minute

Cook time: 15-20 minutes



Besides the ingredients mentioned, you can add finely chopped spam to the fried rice.

Ingredients

2 bowls of left-over rice (it's the core of the fried rice because it's dry!!!)

a half box of kimchi

half onion

1 - 2 pieces of scallions

3 pieces of shiitake mushrooms

a little green beans

a little corn

5 fish balls

2 pieces of Mozzarella string cheese

Directions

1. You need to make sure to cook the rice at least 2 hours before cooking, open the lid of rice cooker and let the rice dry.
2. Finely chop the kimchi (squeeze out the juice of kimchi), onion, mushrooms, fish balls and scallions.
3. Prepare a wok, heat it, and add the oil after the wok is heated.
4. Fry the chopped onions, mushrooms and fish balls first around 2 - 3 minutes, or until the ingredient is becoming drier, then add chopped kimchi into the wok and fry until it becomes drier. Then put the left-over rice into the wok, fry and stir all the ingredients. Add some salt while frying the rice. Fry until the rice can "jump" in the wok, or the color of the rice becomes golden.
5. Before turning off the stove, add the chopped scallions and quickly fry it no longer than 1 minute.
6. Add the sliced string cheese into the hot enough fried rice as soon as possible after turning off the heat.
7. You are done!