



# Kimchi Fried Rice Recipe for Easy Meals

## Introduction

Kimchi Fried Rice is a delightful and satisfying dish that perfectly combines the tangy flavors of kimchi with the heartiness of rice. This one-pan meal is not only quick to prepare but also packed with nutrients from vegetables like kale and shiitake mushrooms. Suitable for both a quick weeknight dinner or a leisurely weekend brunch, this recipe is sure to impress!

## Ingredients

1½ cups jasmine rice  
1 cup kimchi, coarsely chopped, with 2 tablespoons of its juices reserved  
3 tablespoons reduced sodium soy sauce  
1 tablespoon gochujang (Korean red pepper paste)  
1 tablespoon sesame oil  
2 tablespoons canola oil  
2 cloves garlic, minced  
1 small onion, diced  
2 teaspoons freshly grated ginger  
3.5 ounces shiitake mushrooms, sliced  
1 cup matchstick carrots  
½ bunch kale, stems removed and leaves chopped  
4 fried eggs  
¼ cup nori strips  
2 green onions, thinly sliced  
1 tablespoon black sesame seeds

## Prep Time

15 minutes

## Cook Time

20 minutes

## Total Time

35 minutes

## Yield

Serves 4

## Instructions

1. Cook the Rice: In a large saucepan, combine 1½ cups jasmine rice with 3 cups water. Cook according to package instructions. Once done, set aside.
2. Prepare the Sauce: In a small bowl, whisk together 2 tablespoons reserved kimchi juice, 3 tablespoons reduced sodium soy sauce, 1 tablespoon gochujang, and 1 tablespoon sesame oil.
3. Sauté Aromatics: Heat 2 tablespoons canola oil in a large cast iron skillet over medium-high heat. Add 2 cloves minced garlic, 1 diced small onion, and 2 teaspoons freshly grated ginger. Cook, stirring frequently, until the onions become translucent, about 2-3 minutes.
4. Add Vegetables: Stir in 1 cup coarsely chopped kimchi, 3.5 ounces sliced shiitake mushrooms, and 1 cup matchstick carrots. Cook, stirring constantly, until the mushrooms are tender, approximately 3-4 minutes.
5. Combine Rice and Kale: Add the cooked rice and ½ bunch chopped kale to the skillet. Pour in the prepared sauce. Stir until the kale has wilted and all ingredients are well combined, about 2-3 minutes.
6. Serve: Divide the fried rice among four plates. Top each serving with a fried egg. Garnish with nori strips, thinly sliced green onions, and black sesame seeds, if desired.

See also No-Bake Biscoff Cheesecake

Enjoy your homemade Kimchi Fried Rice!

## Detailed Directions and Instructions

### 1. Cook the Rice

In a large saucepan, combine 1½ cups jasmine rice with 3 cups water. Cook according to package instructions. Once done, set aside.

### 2. Prepare the Sauce

In a small bowl, whisk together 2 tablespoons reserved kimchi juice, 3 tablespoons reduced sodium soy sauce, 1 tablespoon gochujang, and 1 tablespoon sesame oil.

### 3. Sauté Aromatics

Heat 2 tablespoons canola oil in a large cast iron skillet over medium-high heat. Add 2 cloves minced garlic, 1 diced small onion, and 2 teaspoons freshly grated ginger. Cook, stirring frequently, until the onions become translucent, about 2-3 minutes.

### 4. Add Vegetables

Stir in 1 cup coarsely chopped kimchi, 3.5 ounces sliced shiitake mushrooms, and 1 cup matchstick carrots. Cook, stirring constantly, until the mushrooms are tender, approximately 3-4 minutes.

### 5. Combine Rice and Kale

Add the cooked rice and ½ bunch chopped kale to the skillet. Pour in the prepared sauce. Stir until the kale has wilted and all ingredients are well combined, about 2-3 minutes.

## 6. Serve

Divide the fried rice among four plates. Top each serving with a fried egg. Garnish with nori strips, thinly sliced green onions, and black sesame seeds, if desired.

## Notes

### Serving Suggestions

Kimchi Fried Rice pairs well with pickled vegetables or a side of kimchi for an extra kick.

### Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet or microwave.

### Vegetable Variations

Feel free to customize the vegetables based on your preference or what you have on hand, such as bell peppers or peas.

### Spiciness

Adjust the amount of gochujang based on your spice tolerance. You can also add sliced fresh chili for additional heat.



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## Cook techniques

### Cooking Jasmine Rice

To achieve perfectly cooked jasmine rice, rinse the rice under cold water until the water runs clear. Combine 1½ cups of rinsed jasmine rice with 3 cups of water in a large saucepan. Bring to a boil, then reduce the heat to low, cover, and simmer according to package instructions until tender and water is absorbed. Fluff with a fork before serving.

See also Crockpot Pierogi Casserole with Kielbasa

## **Making the Sauce**

For a flavorful sauce, mix together 2 tablespoons of reserved kimchi juice, 3 tablespoons of reduced sodium soy sauce, 1 tablespoon of gochujang, and 1 tablespoon of sesame oil in a small bowl. Whisk until well combined.

## **Sautéing Aromatics**

To bring out the flavors in your dish, heat 2 tablespoons of canola oil in a cast iron skillet over medium-high heat. Add 2 minced garlic cloves, 1 diced small onion, and 2 teaspoons of freshly grated ginger. Stir frequently until the onions are translucent and aromatic, usually about 2-3 minutes.

## **Cooking Vegetables**

Incorporate the 1 cup of coarsely chopped kimchi, 3.5 ounces of sliced shiitake mushrooms, and 1 cup of matchstick carrots into the skillet. Stir constantly for about 3-4 minutes, or until the mushrooms are tender and other vegetables are heated through.

## **Combining Rice and Greens**

Add the cooked jasmine rice and ½ bunch of chopped kale to the skillet. Pour the prepared sauce over the mixture and stir all ingredients together until the kale has wilted and everything is evenly coated, which should take about 2-3 minutes.

# **FAQ**

## **Can I use other types of rice instead of jasmine rice?**

Yes, you can substitute jasmine rice with other long-grain rice varieties

like basmati or even short-grain rice, but cooking times and water ratios may vary.

**How spicy is kimchi fried rice?**

The spiciness of kimchi fried rice can vary depending on the type of kimchi used and the amount of gochujang added. Adjust the amount of gochujang to control the heat level to your preference.

**Can I make this dish vegetarian?**

Absolutely! This recipe is vegetarian-friendly as long as you ensure that the kimchi used does not contain fish sauce or any meat products.

See also [Mushrooms in Batter](#)

**What can I add for extra protein?**

To boost the protein content, consider adding tofu, tempeh, or edamame. For a non-vegetarian option, you can also add cooked chicken or shrimp.

**Can I store leftovers?**

Yes, you can store leftover kimchi fried rice in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet or microwave before serving.

## Conclusion

Kimchi Fried Rice is a vibrant and flavorful dish that showcases the unique tanginess of kimchi combined with hearty vegetables and perfectly cooked rice. This versatile meal is not only quick to prepare but also packed with nutrients and can be customized to suit any

palate. Enjoying it topped with a fried egg adds richness, making it a satisfying dish ideal for any time of the day.

### **Spicy Tofu Stir-Fry**

For a protein-packed option, try adding marinated and pan-fried tofu to your fried rice. The crispy texture complements the softness of the rice, and you can enhance the dish's heat with extra gochujang.

### **Vegetable Variations**

Experiment with different vegetables such as bell peppers, snap peas, or zucchini to introduce new flavors and textures. These additions not only make the dish more colorful but also add variety.

### **Seafood Addition**

Incorporate shrimp or scallops to create a delightful seafood twist. The seafood pairs wonderfully with the spices and umami richness of kimchi for an elevated dining experience.

### **Cheesy Kimchi Fried Rice**

For a comfort-food spin, melt cheese (like mozzarella or cheddar) into your fried rice just before serving. The creamy texture of the cheese contrasts beautifully with the spicy kimchi.

### **Kimchi Fried Quinoa**

Swap out jasmine rice for quinoa to create a healthy, gluten-free option. The nutty flavor of quinoa complements the kimchi while keeping the dish light and nutritious.

### **Breakfast Burrito with Kimchi Fried Rice**

Use kimchi fried rice as a filling for breakfast burritos. Add scrambled eggs and avocado, and wrap it all up in a tortilla for a delicious on-the-go meal.



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