



## Quick Kimchi

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**Ingredients ( Yield: Enough for 4 portions of fried rice)**

¼ head of cabbage  
1 bunch scallions, sliced  
1 bunch cilantro, rough chop  
4 cloves garlic  
1 TBL ginger  
2 to 3 tablespoons of Gochugaru (coarse Korean hot red pepper flakes)  
2 tsp white vinegar  
2 TBL Kosher salt

### Method:

1. Cut out the hard core of the cabbage. Dice into 2–3-inch pieces. Toss with 2 TBL salt and let sit for two hours, tossing occasionally.
2. Rinse the cabbage well and squeeze out any excess water.
3. In a blender or food processor, puree garlic, ginger, vinegar and fish sauce until smooth.
4. Add scallions and cilantro and mix well.
5. Refrigerate for at least an hour or until ready to use.

**Kimchi Fried Rice : Yield: 4 portions**

### Ingredients

2 TBL vegetable oil, like canola  
4 cups steamed rice (day old if possible)  
Quick Kimchi  
2 Eggs, scrambled  
4 green onions  
¼ cup soy sauce  
¼ cup gochujang  
1 TBL fish sauce  
1 TBL sesame sauce  
1 onion, finely diced  
2 garlic cloves, minced  
¼ cup cilantro  
Toasted sesame seeds

**Method:**

1. Drain kimchi of any juices, and reserve juice.
2. Heat neutral oil in a hot pan over medium heat. Sautee onions and garlic until fragrant.
3. Add rice into the pan and press down into an even layer using a rubber spatula. Cook rice, undisturbed for 5-7 minutes to get a crisp bottom layer.
4. In a separate bowl, whisk kimchi juice, gochujang, fish sauce, sesame sauce, and soy sauce.
5. Pour gochujang mixture and kimchi over the rice. Mix well to break up the rice and combine everything
6. Take out the rice and add in 1 TBL of neutral oil. Heat the oil and add in the eggs, stirring constantly. Add the rice back in and stir well.
7. Divide between bowls and garnish scallion, cilantro, and sesame seeds. Enjoy!