

Vegan Kimchi Fried Rice

Swick

Serves 1 | Active Time: | Total Time: 15 minutes

Step 1: Make the Fried Rice

- 1 Tbsp olive oil
- 1 cup vegan kimchi, chopped
- 2 cups cooked cold rice, white or brown
- 1 Tbsp gochujang (red chilli paste)
- ¼ cup kimchi juice, from the jar
- 1 tsp sesame oil
- nori sheets, cut up
- sliced green onions
- sesame seeds

In a large non-stick pan, heat olive oil over medium-high heat. Once hot, add kimchi and saute in the pan for 2 minutes. Stir in the rice and continue to cook for 5 minutes.

Add your gochujang and kimchi juice, stir until it's combined, and cook for two minutes.

If you find that the rice is starting to stick to the pan, add a splash of water or broth to keep the rice from burning.

Stir in the sesame oil until it's mixed through. Remove from the heat, and serve right away.

Garnish with chopped or crumbled nori, green onions, and sesame seeds—and enjoy!