

Kimchi Fried Rice

Serves 2 (a side may be needed) or 1 if you're famished

Hands-on Time 10 minutes

Cooking Time 6 minutes

Ingredients

- 100g spam
- 2-3 spring onions
- 1/2 tbsp olive oil
- 1 garlic clove
- 100g kimchi
- 1/2 tbsp dark soy sauce
- 250g cooked rice
- 1-2 medium eggs

Equipment

- Chopping board
- Knife
- Frying pan
- Spatula
- Micro-grater

Method

1. Prepare the Ingredients

- Dice the spam into small cubes. Slice the spring onions into rounds.

2. Cook the Spam and Vegetables

- Heat olive oil in a frying pan over medium heat. Add the spam and spring onions.
- Grate the garlic into the pan. Stir occasionally until golden (about 2 minutes).

3. Add Kimchi and Rice

- Add the kimchi (without the juice) and stir for another 2 minutes.
- Stir in the soy sauce, then add the cooked rice. Break up the rice and stir-fry for 2 minutes, allowing some crispy bits to form.

4. Fry the Egg

- Transfer the rice to a bowl. Add a little more oil to the pan if needed and fry the egg(s) until the whites are set but the yolk is still soft.

5. Serve

- Top the rice with the fried egg(s) and mix together before eating.

Enjoy!