



RECIPE CARD

NAME OF DISH: KIMCHI FRIED RICE

SERVES: 2

PREP TIME: 5 MINS

COOK TIME: 15 MINUTES



INGREDIENTS

272031 Easy Cook Basmati Rice OR

703010 Frozen Rice Portions

SPO Large Spring Onion

045078 Diced Pancetta

163049 Kimchi

402548 Korean Gochujang Chilli Paste

013015 Unsalted Butter

017003 Eggs Medium Free Range

422020 Crushed Chillies

233115 Light Soy Sauce

DIRECTIONS

- STEP 1.** If using Easy Cook Basmati Rice, cook according to pack instructions. Spread it out on a tray to cool quickly, or use chilled rice from the day before. If using frozen rice portions, defrost and fluff with a fork.
- STEP 2.** In a large non-stick pan or wok over medium heat, add the diced pancetta. Fry until crispy and golden, allowing the fat to render (around 3–4 minutes).
- STEP 3.** Add the butter to the pan, followed by the spring onion. Cook for 1–2 minutes until softened and fragrant.
- STEP 4.** Stir in chopped kimchi and a spoonful of its juice. Cook for 2–3 minutes to release its flavour and moisture.
- STEP 5.** Add the rice to the pan and stir well to combine. Break up any clumps and ensure it's heated through.
- STEP 6.** Stir in the gochujang paste, light soy sauce, and crushed chillies if using. Mix thoroughly so everything is evenly coated and the rice turns a vibrant red.
- STEP 7.** In a separate pan, fry the eggs sunny-side up or to your preference. The runny yolk adds richness to the dish.
- STEP 8.** Spoon the fried rice into bowls, top each with a fried egg, and garnish with remaining spring onion.