

## Korean Kimchi Rice



### Makes:

6 servings

### Utensil:

Saladmaster Food Processor  
5 Qt./4.7 L Roaster with Cover

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### Contributed By:

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### Recipe Description:

Bokumbap or Bokkeumbap is a simple everyday Korean rice dish. Use up leftover rice and add in any vegetables that you may have on hand for a quick one pan meal. This dish can be made with bacon, beef or tempeh for a vegetarian version.

1  
cup  
onions, strung, use Cone #2  
(160  
g)  
2  
cloves garlic, shredded, use Cone #1  
2  
cups  
cabbage kimchi, drained and chopped, reserve the juice  
(140  
g)  
2  
teaspoons

Korean chili paste  
(11  
g)  
6  
cups  
cooked rice, long grain brown or white  
(1.2  
kg)  
2  
tablespoons  
naturally fermented soy sauce  
(30  
mL)  
1  
tablespoon  
toasted sesame oil  
(15  
mL)  
1  
tablespoon  
toasted sesame seeds  
(8  
g)  
6  
ounces  
turkey bacon strips, cooked and chopped into pieces  
(170  
g)  
1  
cup  
frozen peas  
(134  
g)  
fried egg (optional topping)  
minced scallions (optional topping)

**Directions:**

1. Preheat roaster over medium heat. When several drops of water sprinkled in roaster skitter and dissipate, add onions. Sauté for 2 - 3 minutes, until softened.
2. Add drained kimchi and continue to sauté until the kimchi is soft, an additional 3 - 4 minutes.
3. Add Korean chili paste and stir to combine.
4. Add cold cooked rice and toss well to combine, separating grains with edge of spatula.
5. Add soy sauce, sesame oil, toasted sesame seeds and a splash or more of the reserved kimchi liquid.
6. Cook rice mixture 3 - 4 minutes to dry out a little and rice on bottom of pan is crispy.

7. Add in cooked bacon and peas. Toss to combine and continue cooking for 3 minutes until hot. Taste and adjust seasonings as desired.
8. Serve individual portions of kimchi rice hot with a fried egg and minced scallions on top, if desired.

**Tips:**

- For a vegetarian dish, replace cooked bacon with cooked crispy tempeh strips cut into pieces.
- Add in additional vegetables to rice dish, such as spinach, mung bean sprouts, shredded carrots, sliced snap peas, scallions or other leftover vegetables.
- If you can't find Korean chili paste, substitute for jalapeño peppers, chili garlic sauce or crushed red pepper flakes.

Nutritional Information per Serving

**Calories:**

397

**Total Fat:**

13g

**Saturated Fat:**

3g

**Cholesterol:**

27mg

**Sodium:**

1056mg

**Total Carbs:**

55g

**Dietary Fiber:**

6g

**Sugar:**

5g

**Protein:**

16g

Analysis calculated using long grain brown rice; does not include fried egg or minced scallions