

Bacon & Kimchi Fried Rice

with a Fried Egg



30-40min



2 Servings

Your fried rice deserves an upgrade. Bright and spicy kimchi partners with crisp and savory bacon to make a fried rice dish you won't soon forget. A sprinkle of fresh scallions and sesame seeds over top is a must, but a runny fried egg really completes this meal.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 2 scallions
- 4 oz pkg thick-cut bacon
- 1 oz gochujang ⁶
- ½ oz toasted sesame oil ¹¹
- ½ oz tamari ⁶
- 2 (2.8 oz) kimchi
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil
- 2 large eggs ³

Tools

- small saucepan
- medium nonstick skillet

Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 45g, Carbs 72g, Protein 34g

1. Cook rice

Rinse **rice** until water runs clear. Add to a small saucepan with **1¼ cups water**; bring to a boil. Cover and cook over low heat until rice is just tender and liquid is absorbed, about 17 minutes. Spread into a single layer on a rimmed baking sheet or plate. Place in freezer until surface of rice is relatively dry, 10-15 minutes.

4. Stir-fry rice

Add **rice** to skillet; spread into an even layer. Using a wooden spoon, break up any clumps of rice by pressing into bottom of skillet. Cook, frequently stirring and tossing, until rice is heated through, lightly toasted on the edges, and completely loose and separate, 4-5 minutes.

2. Prep ingredients

Meanwhile, finely chop **half of the onion** (save rest for own use). Trim **scallions**; thinly slice. Cut **bacon** into ½-inch pieces.

In a small bowl, whisk together **1 tablespoon gochujang, 1½ teaspoons each of sesame oil and tamari**, and **1 teaspoon each of vinegar and sugar**.

5. Add sauce

Add **gochujang mixture**. Cook, frequently stirring and tossing, until **rice** is evenly coated and sauce has evaporated, 1-2 minutes. Off heat, stir in **half of the scallions**. Season to taste with **salt** and **pepper**. Divide **rice** between plates. Wipe out skillet.

3. Cook bacon & kimchi

Place **bacon** in a medium nonstick skillet. Cook over high heat, stirring frequently, until golden brown and crisp, 4-5 minutes. Add **onions** and **all of the kimchi**; cook stirring frequently, until vegetables are slightly softened, 2-3 minutes.

6. Fry eggs & serve

In same skillet, heat **2 tablespoons neutral oil** over high until shimmering. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges begin to brown, about 1 minute. Cover and cook until whites are set but yolks are still runny, 30-60 seconds.

Serve **kimchi fried rice** with **fried egg, sesame seeds**, and **remaining scallions** over top. Enjoy!