

# Whatever-is-left-in-the-fridge Korean Fried Rice

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sieve or colander  
large frypan or wok  
measuring cups and spoons  
chopping board and knife  
heatproof stirring spoon  
frypan for eggs (optional)  
4 to 6 serving plates

Do this	with these ingredients
1. <b>Drain</b>	1 cup packed <b>kimchi</b>
2. In the large frypan, <b>heat</b>	1 TBS <b>peanut, sesame, or olive oil</b>
3. <b>Add</b> and <b>stir</b> until softening	1 large <b>onion</b> , diced or sliced (optional) 1 large <b>carrot</b> , cut into matchsticks (optional) 1 large <b>corn cob</b> , stripped for kernels (optional) 1 cup loosely packed <b>bean sprouts</b> (optional) 1 cup <b>spinach or chopped kale leaves</b> (opt.) ½ cup chopped <b>broccoli florets</b> (optional) ½ cup sliced <b>capsicum/pepper</b> (optional) ½ cup <b>fresh or frozen peas</b> (optional) ½ cup sliced <b>green onions</b> (optional) ½ cup sliced <b>mushrooms of choice</b> (optional) ½ cup finely sliced <b>snow peas</b> (optional)
4. <b>Add</b> the drained kimchi and stir until any liquid is mostly dried off.	
5. <b>Stir</b> in and <b>heat</b> through	2 - 3 cups <b>day-old cooked rice</b> 1 TBS <b>organic tamari sauce</b>
6. <b>Top</b> with	1 <b>fried egg</b> per person (optional) extra sliced <b>green onions</b> <b>black or white sesame seeds</b>



