

Kimchi Fried Rice

<http://userealbutter.com/2011/05/31/kimchi-fried-rice-recipe/>

adapted from *Fine Cooking*

- 1/2 lb. pork, medium dice (I use pork loin)
- 2 tbsps soy sauce (or more)
- 1 tbsp sesame oil
- 1 tbsp cornstarch
- vegetable oil (something without a flavor – not olive or sesame)
- 3 green onions, diced
- 4 cups cooked short-grained rice, white or brown
- 3 eggs, scrambled and cooked
- 1 cup kimchi, sliced (more or less to taste)

Mix the diced pork, soy sauce, sesame oil, and cornstarch together in a small bowl. Heat a tablespoon of vegetable oil in a large sauté pan or wok. When the oil is hot, add a third of the green onions and stir until just wilted. Add the pork and stir-fry until just cooked. Remove pork from pan and set aside. Heat two tablespoons of vegetable oil in same pan. When oil is hot, add all of the rice and let sit for a few minutes or until the bottom begins to brown and crisp. Scrape up the rice and stir-fry. Add the kimchi, eggs, pork, and green onions. Stir-fry together for a few minutes. Serves 4.