

# Kimchi Fried Rice with Fried Egg



Recipe courtesy of Julia Turschen

Show: Barefoot Contessa | Episode: Off Duty

Total: 40 min  
Prep: 10 min  
Cook: 30 min  
Yield: 1 serving  
Level: Easy

## Ingredients:

- 5 tablespoons extra-virgin olive oil
- 1/4 cup finely chopped yellow onion
- 1 small garlic clove, finely minced
- Coarse salt
- 1/2 cup finely chopped very sour kimchi
- 1 teaspoon soy sauce
- 1 cup day-old cooked rice, at room temperature
- 1 very good egg
- 1 scallion, white and light green parts only, very thinly sliced
- 1 generous pinch coarse Korean chili powder

## Directions:

- 1** Heat 3 tablespoons of olive oil in a large nonstick skillet over medium heat. Add the onion, garlic and a pinch of salt. Cook, stirring now and then, until the onions begin to soften and just begin to brown, about 10 minutes. Turn the heat to high and add the kimchi and cook for 2 or 3 minutes until it begins to crisp on the edges. Add the soy sauce and rice and stir thoroughly to combine. Cook until the rice is warmed through and beginning to brown, about 5 minutes. Transfer the rice to a warm, shallow bowl and set aside.
- 2** Wipe the skillet clean with a paper towel and add 2 tablespoons of olive oil to the pan and return it to the stove set over high heat. Crack the egg into the skillet, sprinkle it with a pinch of salt and immediately cover the pan with a lid. Cook until the egg white is cooked through and the yolk is barely set. Slip a spatula underneath the egg and transfer it on top of the rice. Scatter the scallion over the dish and sprinkle with the chili powder. Eat immediately, being sure to break the yolk and let it act like a sauce over the rice.

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