



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: KIMCHI

Green St Kitchen's kimchi is hand crafted and fermented, with a fresh crunchy texture, mild tang and slightly spicy. Made in WA.



3. KIMCHI FRIED RICE WITH NORI

 30 Minutes

 2 Servings

 Plant-based

Healthy and home cooked fried rice with kale, kimchi and mushrooms, topped with thin strips of nori.

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
12g	13g	69g

FROM YOUR BOX

BROWN RICE	150g
GINGER	30g *
CARROT	1
SPRING ONIONS	2 *
MUSHROOMS	100g
KALE	1/2 bunch *
KIMCHI	1/2 jar *
NORI SHEETS	1 packet
SNOW PEA SPROUTS	1/3 punnet *

* Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), pepper

KEY UTENSILS

saucepan, large frypan

NOTES

The nori sheets are easy to cut with a pair of kitchen scissors.

The kimchi adds the flavour to this rice, however if you prefer you can use it as a garnish instead!



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes, or until tender. Drain and rinse.



2. PREPARE THE VEGETABLES

Peel and grate ginger to yield 1/2 tbsp. Cut carrot into crescents. Slice spring onions, mushrooms and kale leaves.



3. COOK THE VEGETABLES

Add **1 tbsp sesame oil** to a pan over medium-high heat. Cook prepared vegetables for 5-6 minutes until softened.



4. TOSS IN RICE & KIMCHI

Toss in cooked rice and kimchi. Stir to combine. Season to taste with **soy sauce** and **pepper**.



5. FINISH AND PLATE

Divide kimchi fried rice among bowls. Slice nori sheets (see notes) and use to garnish along with snow pea sprouts.