



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

 4 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
10g	8g	65g

6 April 2020

FROM YOUR BOX

BROWN RICE	300g
GINGER	30g *
CARROT	1
SPRING ONIONS	1/2 bunch *
MUSHROOMS	100g
KALE	1/2 bunch *
KIMCHI	2/3 jar *
NORI SHEETS	2 packets
SNOW PEA SPROUTS	1/2 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 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.