

Chef Bill Kim, Korican fried rice

INGREDIENTS

2 tbsp olive oil
2 eggs; raw scrambled egg
1 tsp minced garlic
1 cup cooked/cooled day old white jasmine rice
2 oz raw shredded carrots
4 oz diced cooked leftover protein, turkey, ham or Korean bbQ beef or Puerto Rican pork
2 oz raw broccolini
1 tsp white distilled vinegar
2 tbsp fish sauce
½ tsp sazón seasoning
cilantro for garnish

STEPS

1. Cook rice the day before.
2. Heat pan and add oil, then add egg scramble & minced garlic until cooked
3. Add rice, leftover proteins, and the vegetables, cook until hot
4. Add fish sauce, vinegar & sazón.
5. Garnish with chopped cilantro to finish.