

# Kimchi Fried Rice

From The Larissa Monologues at [larissamarks.com](http://larissamarks.com)

Prep time: 10 minutes

Yield: about 6-8 servings

## Ingredients

- Vegetable or canola oil
- 1 cup diced onions
- 4 cloves garlic, minced
- 3 large eggs
- 4-5 cups cooked rice
- 1 1/2 cups cooked vegetables (such as carrots, peas, or broccoli), chopped
- 2 cups cooked meat (such as sausage or Spam), chopped
- 1 cup kimchi, chopped
- Soy sauce to taste
- Sesame oil to taste
- Oyster or hoisin sauce to taste
- Salt & pepper

## Directions

Heat about 2-3 tablespoons of oil in a large wok or frying pan over medium high heat. Add onions and garlic, and cook about 1-2 minutes until onions are translucent.

Move onions and garlic to the outer edge of the pan, making a large clear area in the center of the pan. Crack eggs into the pan, stirring to scramble. Once eggs are scrambled, add rice, vegetables, meat, and kimchi. Stir to combine.

Cook until everything is heated through. Remove from heat. Add soy sauce, sesame oil, oyster or hoisin sauce, and salt and pepper to taste.