



KIMCHI FRIED RICE, CHILLI EGG AND EDAMAME

Tangy, piquant kimchi and chillies add a fiery depth of flavour to elevate classic fried rice, creating a flavour medley that satisfies a savoury craving. A golden-yolked, fried egg is the bejewelled crown atop this Asian-inspired dish full of umami goodness.

Prep time 5 minutes | Cook Time 15 minutes | Serves 2

140g long grain rice
100g kimchi
1 tablespoon sesame oil
3 tablespoons kimchi paste

100g edamame beans, boiled and cooled
2 large Clarence Court hen eggs
1 red chilli, finely sliced

To a saucepan, add the rice, followed by double the amount of water. Cover with a lid and cook for 10 minutes, then drain and allow to cool. Meanwhile, chop the kimchi and place into a bowl.

Place a large frying pan on a high heat, add the sesame oil and kimchi paste, followed by the rice, half the kimchi and half the edamame. Meanwhile fry the eggs to your liking, then sprinkle with a little chilli. Spoon some of the kimchi liquid from the jar into the rice, to taste.

Divide the rice between two dishes, top with the fried eggs, add the remaining kimchi and edamame on top, then sprinkle over another dash of sesame oil and chilli.



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