

Kimchi Fried Rice (Kimchi Bokkeumbap)

Ingredients

- 2 cups cooked day-old rice (cold rice works best)
- 1 cup well-fermented kimchi, chopped
- 2 tbsp kimchi juice (optional, for extra flavor)
- 1 tbsp butter or neutral oil
- 1 tsp sesame oil
- 1 clove garlic, minced
- 1 green onion, chopped (plus more for garnish)
- 1-2 tsp soy sauce
- 1 tsp oyster sauce (optional, for depth)
- ½ tsp sugar (optional, to balance the tang)
- 1 egg per serving (fried sunny-side up)
- Toasted sesame seeds, for garnish
- Optional add-ins: sausage, spam, ham, pork, canned tuna, or chicken — any simple protein works, but this recipe focuses on the basic version.

Instructions

1. Heat butter or oil in a large pan or skillet over medium heat. Add the garlic and the white part of the green onion. Stir until fragrant and lightly golden.
2. Add the chopped kimchi and cook for 2–3 minutes until it softens and turns slightly golden. If using protein, add it in with the kimchi so it cooks together. Season with soy sauce, oyster sauce (if using), and sugar, stirring well so everything absorbs the flavor.
3. Add the cold rice directly into the pan. Toss quickly, breaking up any clumps as you go. Stir-fry until the rice is evenly coated and lightly toasted at the bottom.
4. Taste and adjust seasoning if needed — add a bit of kimchi juice or soy sauce if you'd like it saltier or deeper in flavor. Drizzle sesame oil and toss once more.
5. Top each serving with a fried egg, then sprinkle with sesame seeds and green onion.

Note & Storage

- Keep leftovers in an airtight container in the refrigerator for up to 2 days.
- Reheat in a pan over medium heat with a small drizzle of oil to bring back the flavor.
- If the kimchi is very fermented, a small pinch of sugar helps balance the sourness.
- Day-old rice works best since it's firm and fries evenly without turning mushy.
- You can use butter for a richer flavor or stick to oil for a lighter taste.
- A drizzle of sesame oil at the end gives the rice warmth and aroma.