

FRIENDLY KIMBAP

Easy 3 steps to kimbap



INGREDIENTS

- 2 Sushi Nori (seaweed) sheets
- 2 Fried egg
- 1/2 cup Chopped kimchi
- 1 cup Cooked Rice

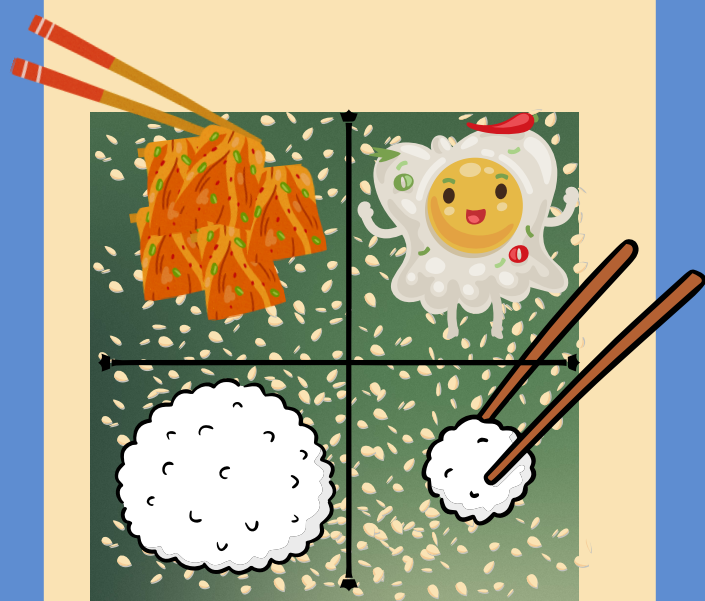
FRY THE EGG AND KIMCHI

- Grease a pan with about 1/2 tbsp sesame oil
- Crack an egg and fry it easy over or crispy until done
- Add your fav seasonings like soy sauce, chopped red chilli, sriracha, or spring onions
- In the same pan, saute kimchi until it is aromatically caramelized.



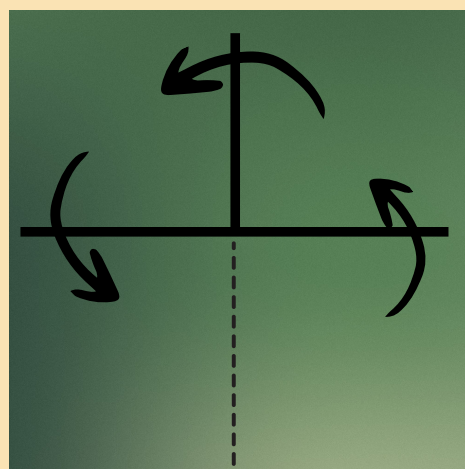
LAYOUT

- On a sushi nori sheet set out the ingredients as shown below starting with a thin layer of rice.



FOLD

- Once it is properly placed, cut the middle of the bottom part.
- Fold and overlap the seaweed and ingredients, until a square is formed.
- Finally cut the square into triangle.



KIMBAP

Dong Gue Rami's breakfast for her best friend is going places. She not only proved to be the bestie but an awesome human being by treating Attorney Woo with this masterpiece of kimbap.

