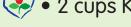
Bibimbap

serves 1 | prep & cook time 45mins

Ingredients

- 2 cups brown rice, cooked
- 1 cup baby spinach



2 cups Korean shimeji mushroom, sauteed

• ¼ cup kimchi



• ½ cup Korean dried sweet potato sticks

• ½ cup carrot, shredded

• 2 eggs

Sauce

- 2 tbs gochujang
- 1 ths sesame oil
- 1 tbs brown sugar
- 1 ths water
- 1 tbs roasted sesame seeds
- 1 tsp apple cider vinegar
- 1 tsp minced garlic

Directions

- 1. In two bowls, split the ingredients and arrange: rice on bottom, baby spinach, shimeji mushroom, kimchi, dried sweet potato and carrot.
- 2. Top with a sunny side up egg.
- 3. For the sauce, mix all the ingredients and pour over the bibimbap. Toss everything together and enjoy.

