



# 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 tbs sesame oil
- 1 tbs brown sugar
- 1 tbs 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.



fresh ingredients available at k fresh outlets and selected online retailers.