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Home » Kimchi Fried Rice (Video) キムチチャーハン

Kimchi Fried Rice (Video) キムチチャーハン

[Jump to
Recipe](#)[Jump to
Video](#) 20
minutes 50
comments 4.95 from 17 votes

Author: Namiko Hirasawa Chen · Published: Jul 12, 2014 · Updated: Jul 7, 2024

Use your leftover rice to make this spicy and tangy Kimchi Fried Rice recipe. Topped with a fried egg, sesame seeds, Korean seaweed, and scallion, a delicious dinner is done!





Kimchi Fried Rice (*Kimchi Bokkeumbap* in Korean) is quick, easy, and inexpensive to make, yet this humble meal tastes simply marvelous. *Kimchi* is made of fermented vegetables (napa cabbage, radish, scallion, and cucumber are used) and it's a staple in the Korean diet. It tastes spicy and sour and has a pungent smell.

If you have never had kimchi before, or don't like eating kimchi by itself, try this fried rice recipe because once kimchi is cooked, it loses its pungent taste and leaves just delightful spicy, refreshing, tangy flavors.

Unlike other fried rice recipes that use all kinds of ingredients, Kimchi Fried Rice *can be* simple; with just kimchi and rice. Kimchi is very flavorful so you won't need any other seasonings.

Though my favorite ingredients for kimchi fried rice include Gochujang, a fried egg, and Korean seaweed (I usually put a lot because I love them, but refrained from putting too much for the photos).





Kimchi Fried Rice is a very simple dish, but the most important tip to make perfect fried rice is to use **day-old rice**, which is dry and not soft. Use kimchi juice from the jar to season the rice as it brings out delicious umami flavor, and drizzle with sesame oil which gives nice nutty aroma to awaken your appetite.



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Kimchi Fried Rice

★★★★★ 4.95 from 17 votes

Use your leftover rice to make this spicy and tangy kimchi fried rice. Topped with a fried egg, sesame seeds, Korean seaweed, and scallion, a delicious dinner is done!

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How to Make Kimchi Fried Rice (Recipe) キムチチャーハンの作り方 (...)



PREP TIME:

5 mins

COOK TIME:

15 mins

TOTAL TIME:

20 mins

SERVINGS: **2***Tap or hover to scale the recipe!*

INGREDIENTS

US Customary

Metric

1x

2x

3x

- ☐ 2 **green onions/scallions**
- ☐ 2 cloves **garlic**
- ☐ 1 cup **napa cabbage kimchi** (drained; use over-fermented (sour) kimchi; or substitute fresh (non-sour) kimchi and add a bit of vinegar for a tangy flavor)
- ☐ 2 Tbsp **kimchi juice (drained from jar)** (if you don't have enough juice, add salt to season the fried rice)
- ☐ 2 Tbsp **neutral oil** (divided)
- ☐ 2 tsp **gochujang (Korean chili paste)**
- ☐ ½ Tbsp **soy sauce**
- ☐ 2 servings **cooked Japanese short-grain rice** (preferably day-old rice at room temperature; about 1 cup, 150 g per serving)

- ☐ 1 tsp [toasted sesame oil](#)
- ☐ 1 tsp [toasted white sesame seeds](#)
- ☐ freshly ground black pepper

For Serving

- ☐ 5 pieces **Korean seaweed** (shredded; optional)
- ☐ 2 **large eggs (50 g each w/o shell)** (1 fried egg per person to serve on top)

Japanese Ingredient Substitution: If you want substitutes for Japanese condiments and ingredients, click [here](#).



Cook Mode Prevent your screen from going dark

INSTRUCTIONS



- 1** Gather all the ingredients. For the cooked rice, please note that $\frac{3}{4}$ **cup (150 g, 1 rice cooker cup) of uncooked Japanese short-grain rice** yields $2\frac{1}{4}$ US cups (330 g) of cooked white rice. See how to cook short-grain rice with a [rice cooker](#), [pot over the stove](#), [Instant Pot](#), or [donabe](#). If you just cooked the rice, transfer it to a baking sheet lined with parchment paper, let the moisture evaporate, and bring it to room temperature.



- 2** Slice the white part of **2 green onions/scallions** thinly. Cut the green parts diagonally and set half aside for garnish. Also, mince **2 cloves garlic**.



- 3 Using kitchen shears, cut **1 cup napa cabbage kimchi** into bite-size pieces.



- 4 In a large wok, heat **1 Tbsp neutral oil** over medium-high heat and add the white part of the scallion and the minced garlic. Cook, stirring constantly, until fragrant.



- 5 Add the kimchi and **2 Tbsp kimchi juice (drained from jar)** and cook for 1 minute to combine with the scallion.



- 6** Add **2 tsp gochujang (Korean chili paste)** and **½ Tbsp soy sauce** and cook stirring for 1 minute until the kimchi starts to get soft. If the kimchi starts to stick to the bottom but is not cooked through yet, add a little bit of water or more kimchi juice. You can also add more kimchi juice if you like it spicy. Make sure you cook the kimchi thoroughly before adding the rice.



- 7** Reduce heat to low and add **2 servings cooked Japanese short-grain rice**, stirring thoroughly to combine. Cook until the rice is warmed through, about 1–2 minutes. Toss the wok to keep the ingredients from sticking to the bottom of the pan.



- 8** Lastly, sprinkle in **1 tsp toasted sesame oil**, **1 tsp toasted white sesame seeds**, and some of the green scallion parts (save some for

garnish). Add a pinch of **freshly ground black pepper**. Toss the ingredients in the wok from time to time if they look like they might burn and stick to the pan.



- 9 Meanwhile, in a nonstick frying pan, heat **1 Tbsp neutral oil** over medium-high heat and add **2 large eggs (50 g each w/o shell)**. Turn down the heat to low and cook until the egg white is completely cooked. The tip I learned to make a perfect sunny side up is to scoop the hot oil from the pan with a spoon and pour it over the uncooked egg white so that it will cook faster without overcooking the egg yolk.



- 10 Serve the Kimchi Fried Rice on individual plate topped with a fried egg. Sprinkle with scallions and **5 pieces Korean seaweed** (shredded).

To Store

- 1 You can keep the leftovers in an airtight container and store in the refrigerator for up to 2 days and in the freezer for a month.

NUTRITION

Calories: 351 kcal · **Carbohydrates:** 31 g · **Protein:** 9 g · **Fat:** 21 g ·
Saturated Fat: 4 g · **Polyunsaturated Fat:** 10 g · **Monounsaturated Fat:**
6 g · **Trans Fat:** 1 g · **Cholesterol:** 186 mg · **Sodium:** 314 mg · **Potassium:**
155 mg · **Fiber:** 1 g · **Sugar:** 1 g · **Vitamin A:** 400 IU · **Vitamin C:** 4 mg ·
Calcium: 51 mg · **Iron:** 3 mg

Author: Namiko Hirasawa Chen **Course:** Main Course **Cuisine:** Japanese

Keyword: fried rice, kimchi

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Make It Into A Meal



Stir-Fried Vegetables (Yasai Itame) (Video) 野菜炒め

★ 4.72 from 83 votes



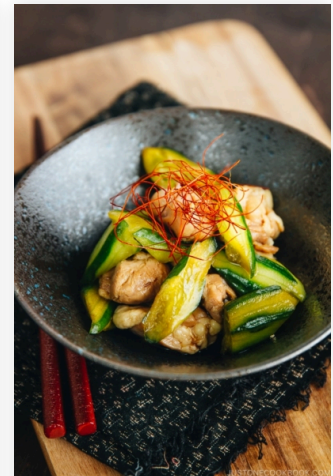
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★ 4.80 from 122 votes



Cucumber and Chicken Marinated in Chili Oil 鶏肉ときゅうりのラー油漬け

★ 4.62 from 21 votes



About Namiko Hirasawa Chen

I'm Nami, the recipe developer and founder of Just One Cookbook. I was born and raised in Yokohama, Japan, and now live in San Francisco with my family. Here, you will find easy and authentic Japanese recipes you'll love and enjoy!

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50 COMMENTS



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Icha

🕒 2 years ago

Going to make this today! -excited-

👍 0

↩ Reply

Naomi (JOC Community Manager) Admin

💬 Reply to Icha 🕒 2 years ago

Hi Icha! Thank you very much for trying Nami's recipe!
We hope you enjoy Kimchi Fried Rice! 😊

👍 0

↩ Reply

Hayley

🕒 2 years ago

Made this for dinner tonight, so delicious!



👍 0

↩ Reply

Naomi (JOC Community Manager)

Admin

💬 Reply to [Hayley](#) 🕒 2 years ago

Hi Hayley! Thank you very much for trying Nami's recipe and for your kind feedback! We are so happy to hear you enjoyed Kimchi Fried Rice! 😊

👍 0

↩ Reply

Jennifer

🕒 3 years ago

This recipe looks DELICIOUS (as do so many of your recipes). Thank you! I'm not sure what "Korean seaweed" is. In the photos, it looks like cut-up nori pieces.

👍 0

↩ Reply

Naomi (JOC Community Manager)

Admin

💬 Reply to [Jennifer](#) 🕒 3 years ago

Hi Jennifer! Thank you very much for reading Nami's post and for your kind feedback! In this recipe, Nami used Korean seaweed, which is very similar to Japanese Nori, but the difference is that it is seasoned with sesame oil and comes with sprinkled salt on it. We hope this helps!

👍 0

↩ Reply

Laura B

🕒 3 years ago

We've never had kimchi, so I made this for lunch. SO GOOD! Thanks!



👍 0

↩ Reply

Naomi (JOC Community Manager)

Admin

💬 Reply to [Laura B](#) 🕒 3 years ago

Hi Laura! We are so happy to hear you enjoyed Kimchi the first time!
Thank you very much for trying this recipe and for your kind feedback!

 0  Reply

Chef Bega

 3 years ago

Oh such a great site Nami! I like the details, I'm on my first steps of Japanese cuisine. I think your website will help me a lot. By the way, I love fried rice :P. What do you think I I add some green peas?

 0  Reply

Naomi (JOC Community Manager) Admin

 Reply to [Chef Bega](#)  3 years ago

Hi Chef Bega,
Thank you very much for your kind feedback.
Sure! Adding the green peas sounds great.

 0  Reply

Mary Ellen Johnson

 4 years ago

I made your kimchi fried rice with the leftover homemade kimchi (my first batch) and it was a huge hit! My husband who doesn't like kimchi had 2 servings! My guests loved it too! I also made your cucumber recipe (sunomono), another hit!

★★★★★

 0  Reply

Namiko Hirasawa Chen Author

 Reply to [Mary Ellen Johnson](#)  4 years ago

Hi Mary! Congrats on your homemade kimchi! It must be so good (and I'm jealous!). So happy to hear your husband enjoyed this dish. This is one of my favorite quick meal and I now have to make it this week! I'm hungry thinking about this dish... thanks for trying Sunomono recipe too! xo

 0  Reply

H. Borgeas

 5 years ago

This was fabulous! We just came back from Hawaii and had kimchi rice several times. I really wanted to try to recreate it at home. Thank you so much for being able to help us relive a great dish from our vacation!



0



Reply

Namiko Hirasawa Chen

Author

 Reply to [H. Borgeas](#) 5 years ago

Hi H. Borgeas! I'm so happy to hear that you enjoyed recreating your favorite meal from Hawaii! Thank you for your kind feedback. 😊 xo



1



Reply

Jenna K.

5 years ago

This recipe is fantastic! My significant other and I absolutely love it! I recommend this recipe to anyone who loves a bit of spice in their meal! If you want to add a twist add a bit of bacon! Its divine!



0



Reply

Namiko Hirasawa Chen

Author

 Reply to [Jenna K.](#) 5 years ago

Hi Jeanna! I'm so happy to hear you enjoyed this recipe! It's my favorite and hard to stop eating. 😊
Thank you for your kind tip on bacon! Yum!



0



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