

Summer Supper Club

CHERRYBOMBE X FREE PEOPLE

RECIPE

with Synmia Rosine
Vegan Kimchi Fried Rice

- 1 1/2 cups to 2 cups kimchi and its juice, separated
- 1-2 tablespoons gochujang, or to taste
- 2 tablespoons soy sauce
- 2 tablespoons sesame oil
- 3 tablespoons sunflower oil
- 1 small white onion, diced
- 1 inch knob of ginger, minced
- 4 cloves garlic, minced
- 1 medium carrot, julienned
- 1/2 cup snap peas, chopped
- 1 jalapeño, seeds removed and diced
- 1 cup fresh shiitake mushrooms, sliced
- 3 cups cooked, day-old white rice
- 1 head butter lettuce separated into leaves
- 1 scallion, thinly sliced, for garnish
- 1 tablespoon roasted black sesame seeds, for garnish
- 1 tablespoon cilantro, finely chopped, for garnish
- 1 lime, quartered, optional

featuring Synmia Rosine

Summer Supper Club



featuring Synmia Rosine

Summer Supper Club

CHERRYBOMBE X FREE PEOPLE

RECIPE

with Synmia Rosine
Vegan Kimchi Fried Rice



Chop the kimchi or cut with scissors into bite sized pieces



Whisk together soy sauce, kimchi juice, sesame oil and gochujang.



Add the sunflower oil to a large skillet and place over medium-high heat. Add the onion, ginger, and garlic and sauté for 2-3 minutes. Add the carrot, snap peas, jalapeño, and mushrooms. Let cook for 3-4 minutes. Add the rice, kimchi, and soy-kimchi sauce and mix together.

In a separate large skillet, pour in the remaining sesame oil and place over medium-high heat. Transfer the rice mixture to the large skillet and spread evenly over the surface, then press the rice down gently with a spoon or spatula. Let cook until the bottom of the rice is crispy, about 6 to 8 minutes.



To make the butter lettuce cups, spoon equal amounts of the fried kimchi rice in the center of the lettuce leaves. Top with the scallions, sesame seeds, and cilantro. Drizzle with a little sesame oil and a squeeze of lime juice.

featuring Synmia Rosine