

Vegetable Bibimbap & Kimchi

with Enoki Mushrooms & Roasted Turnip

Bibimbap, or “mixed rice,” is a Korean classic. The dish combines fried rice with an array of vegetables, traditionally flavored with hot chile (we’re using a signature spice blend containing Korean chile flakes) and topped with a sunny side-up egg. Our wintry bibimbap includes enoki mushrooms and roasted purple top turnip. Sautéing the noodle-shaped mushrooms gives them a bit of crunch and brings out their unique flavor. For extra flair, we’re also making a quick kimchi with napa cabbage.



Ingredients

- 2 Farm Eggs
- $\frac{3}{4}$ Cup Brown Rice
- 7 Ounces Enoki Mushrooms
- 2 Cloves Garlic
- 2 Scallions
- 1 Purple Top Turnip
- $\frac{1}{2}$ Pound Napa Cabbage

Knick Knacks

- 3 Tablespoons Soy Sauce
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Bibimbap Spice Blend
(Black Sesame Seeds, White Sesame Seeds, Gochugaru, Garlic Powder & Granulated Sugar)

Makes 2 Servings

About 635 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min



1

*Cook the rice:*

Preheat the oven to 450°F. In a medium pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 25 to 30 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

2

*Prepare the ingredients & make the kimchi:*

While the rice cooks, wash and dry the fresh produce. Peel the turnip; medium dice. Cut off and discard the root ends of the mushrooms; separate with your hands. Core the cabbage; thinly slice crosswise. Cut off and discard the root ends of the scallions; thinly slice the white bottoms and cut the green tops into ½-inch pieces. Peel and mince the garlic and ginger. In a bowl, combine the **cabbage**, **white bottoms of the scallions**, **½ of the soy sauce**, **half of each of the garlic, ginger and sesame oil** and (reserving a pinch) **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil; season with salt and pepper to taste. Let marinate, stirring occasionally.

3

*Roast the turnip:*

While the rice continues to cook, place the **turnip** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

4

*Cook the mushrooms:*

While the turnip roasts, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and **remaining garlic and ginger**. Cook, stirring frequently, 4 to 6 minutes, or until the mushrooms are browned; season with salt and pepper. Transfer to a bowl. Wipe out the pan.

5

*Finish the rice:*

In the pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cooked rice**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and crispy. Add the **remaining soy sauce and sesame oil** and cook, stirring frequently, 1 to 2 minutes, or until the rice is thoroughly coated. Divide the finished rice between 2 bowls. Wipe out the pan.

6

*Fry the eggs & serve your dish:*

In the same pan, heat 2 teaspoons of olive oil on medium until hot. Crack in the **eggs**; season with salt and pepper. Cook 1 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat. Top the **finished rice** with the **roasted turnip**, **cooked mushrooms**, **kimchi** and fried eggs. Garnish with the **green tops of the scallions** and **as much of the remaining spice blend as you'd like**. Enjoy!