

Kimbap

Korean · Appetizer · Medium · 25 min total · Serves 4

Korean seaweed rice rolls with beef, vegetables, and pickled radish.

Ingredients

- 2 cups sushi rice (cooked, seasoned)
- 4 sheets nori
- 0.5 cup beef bulgogi (cooked)
- 1 julienned, sautéed carrot
- 0.5 cup spinach (blanched, seasoned)
- 4 strips pickled radish (danmuji)
- 1 tbsp sesame oil
- 0.5 tsp salt

Method

1. Place nori on bamboo mat, spread rice leaving 1 inch top.
2. Lay fillings horizontally across center.
3. Roll tightly using mat, seal edge with water.
4. Brush with sesame oil, slice into 0.75-inch rounds.

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