

# VENISON KIMCHI FRIED RICE

## KIMCHI BOKKEUMBAP

COOK TIME: 25MIN - ADDITIONAL TIME FOR MARINADE &amp; RICE

SERVES: FOUR



### INGREDIENTS

4 venison steaks  
 1 packet NOH Kim Chee Mix  
 2 cups water  
 1 sliced avocado  
 4 handfuls baby spinach leaves  
 1-2 cups of prepared kimchi  
 3 cloves garlic chopped  
 3 T. sesame oil  
 3 cups cooked sticky white rice  
 2 T. olive oil  
 4 eggs

### INSTRUCTIONS

In a large bowl combine the kimchi spice packet with 2 cups water and stir to fully combine. Cut away any grizzle from the steaks and submerge in the kimchi marinade. Soak for at least 4 hours.

Prepare and cook three cups of white rice.

Begin plating in either shallow bowls or plates. Disperse 1 handful of spinach into each dish. Divide the avocado slices among each serving, placing along the edge on top of the spinach.

Heat a wok on high heat. Add the sesame oil and let it get hot so that it ripples. Swirl the wok to coat the bottom and sides. Add the chopped garlic, stir and cook for about 15 seconds. Add the rice and stir so that all is coated with the oil. Spread the rice out along the base of the wok and let cook so that it browns before stirring again. Add the prepared kimchi and combine. Use a spoon or spatula to break up any large pieces of the cabbage. Place a large scoop of the kimchi rice in the center of the bed of spinach in each dish. Cover to keep warm.

Heat a grill pan on high heat. Prepare an additional skillet on medium low heat to cook the four eggs. Add the olive oil to the skillet.

Once the grill pan is searing hot, place the marinated steaks on the pan. Sear 1 inch thick steaks on both sides for 1.5 to 2 minutes for medium rare to medium doneness. Thinner steaks will cook faster. For thicker steaks add time accordingly.

Add all four eggs to the skillet and once the whites have set, flip with a spatula and remove from heat. Distribute the steak into the serving dishes on top of the rice and top each steak with an egg.