

Classic Korean Kimbap

Kimbap is a popular Korean dish consisting of steamed rice and various fillings wrapped in seaweed. This recipe recreates the classic combination of savory and fresh ingredients perfect for a light meal or snack.



Korean

30 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 cup cooked short-grain rice
- 1 tablespoon sesame oil
- 1/2 teaspoon salt
- 2 sheets roasted seaweed (nori)
- 1 egg
- 1/2 small carrot, julienned
- 2 strips pickled radish (danmuji)
- 3-4 cucumber sticks
- 2-3 cooked spinach leaves
- 2 slices cooked ham or crab sticks
- 1 teaspoon sesame seeds

Steps

- 1 Season the cooked rice with sesame oil and salt; mix gently and set aside to cool.
- 2 Beat the egg and cook a thin omelet in a pan; slice into strips.
- 3 Blanch spinach briefly in boiling water, squeeze out water, and set aside.
- 4 Lightly sauté julienned carrots until slightly tender.
- 5 Place a nori sheet shiny side down on a bamboo mat.
- 6 Spread a thin, even layer of rice over the nori, leaving 2 cm at the top edge.
- 7 Arrange the egg, carrot, spinach, cucumber, pickled radish, and ham/crab sticks horizontally on the rice.
- 8 Using the bamboo mat, roll the kimbap tightly from the bottom edge, pressing firmly.
- 9 Wet the top edge of the nori to seal the roll.
- 10 Slice the roll into 1.5 cm thick pieces with a sharp knife.

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Sprinkle sesame seeds over the sliced kimbap before serving.