

Spicy Tofu Kimbap Rolls

These kimbap rolls are filled with spicy gochujang tofu, fresh spinach, carrots, and oshinko for a flavorful twist on a classic dish.


45 min

Total time

Intermediate

Difficulty

350

kcal / serving

Ingredients

- 1/2 block firm tofu, 2 tbsp gochujang sauce, 1 cup fresh spinach leaves, 1 small carrot (julienned), 4-5 pieces oshinko (pickled radish), 2 cups cooked sushi rice, 5 sheets nori seaweed, sesame oil, salt, and pepper to taste

Steps

- 1 Press tofu to remove excess water, then cut into strips and marinate in gochujang sauce.
- 2 Sauté spinach with a bit of sesame oil until wilted, then season with salt and pepper.
- 3 Prepare sushi rice and season with a bit of sesame oil.
- 4 Place a sheet of nori on a bamboo sushi mat, spread a thin layer of rice, add tofu, spinach, carrots, and oshinko.
- 5 Roll the kimbap tightly, slice into bite-sized pieces, and serve with extra gochujang sauce.