

# Easy Bibimbap

by Caitlin Wolf

## Ingredients (two servings)

2 tsp olive oil

1 onion

1 300g package kimchi

½ TBSP butter

4 eggs

1 cup cooked rice

## Procedure

- Cut the onion into long, thin strips. Heat the olive oil in a pan over medium heat. Add the onion and cook until translucent. Add the kimchi and stir until well-combined with onion.
- In a separate pan, melt the butter. Cook the egg sunny-side up – the whites should be firm but the yolk still runny.
- To serve, pour kimchi/onion mixture over rice, and top with two eggs per serving.

## Notes

- I like to eat this as is, but you can always use this as a base and add vegetables or meat