



Crane Bay® Sashimi Grade Salmon and Cold Smoked Salmon Kimchi Fried Rice (Serves 4)

Ingredients:

300g Crane Bay® Sashimi Grade Salmon, skin off, cubed
300g Cold Smoked Salmon, skin removed, cubed
800g steamed rice, premium short grain if available
280g store bought kimchi, diced
½ yellow onion, diced
4 scallions, thinly sliced on the bias
1 carrot, diced

6TB kimchi juice from jar
3TB soy sauce
3TB gochujang
2TB sesame oil
4 eggs
Salt and pepper to tasteg

Preparation:

1) Make 4 cups of rice (use 2 cups uncooked). Set aside to cool down to warm. 2) On high heat, fry 4 eggs on a lightly oiled nonstick pan, sunny side up. Remove from heat just as the whites settle to finish cooking - set aside to rest. 3) In a large nonstick pan, heat sesame oil over medium heat, add salmon and a pinch of salt and pepper to taste. Sear and toss to a medium rare - about 2 minutes. Transfer salmon to a plate for resting. 4) Using same pan, add kimchi, onions, carrots, kimchi juice, soy sauce, gochujang and more sesame oil if needed. Cook until ingredients are soft, about 5-6 minutes. Return the salmon to the pan. 5) Add rice to the pan of ingredients along with salt and pepper to taste and mix well until rice is broken apart. 6) Remove from heat and add scallions. 7) Serve topped with a fried egg.

Please contact your DNI Group representative today.

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