

# Gochujang “Bibimbap” Rice

A Friendly Veg Recipe

**Serves:** 2 - 4

**Prep time:** 5 minutes

**Cook time:** 45 minutes or so (depending on how long your rice cooker takes)

## Tools:

- [A rice cooker](#) (any kind works)

## Ingredients

### *Rice and “sauce”*

- 1 1/2 cups rice, washed
- 1 3/4 cups water
- 1 tbsp dark soya sauce (or 2 tbsp regular)
- 1 tsp sesame oil
- 2 - 2.5 tbsp gochujang (I use 2.5)

### *Add ins*

- 1/2 zucchini, diced, about 1/3 cup
- 1/2 carrot, diced, about 1/3 cup
- 3 shiitake mushrooms, diced, about 1/3 cup
- 1/4 pack firm tofu, diced, about 1/3 cup, or 60 g

## Method

1. Prep your veggies and tofu: Dice the zucchini, carrot, shiitake mushrooms (rehydrate them before if needed), and firm tofu.
2. Wash your rice. This is important! I like to wash my rice 3 times. Instead of discarding the water you could water your plants.
3. Add the washed rice to your rice cooker. Add in the water, then the soya sauce, sesame oil, and gochujang (the star of the show!).
4. Add everything else: zucchini, carrot, mushrooms, and tofu.
5. Arrange everything so it's submerged, but the add ons (the veggies) should be sitting on top of the rice.
6. Cook how you would normally cook your rice.
7. That's it! Enjoy :)