

## **Vegetable Bibimbap**

Serves 4

### Ingredients:

- 1 ½ cups brown rice, cooked
- 5 ounces (5 cups) baby spinach
- 2 ¼ teaspoons canola oil
- 2 carrots, cut into matchsticks
- 2 garlic cloves, minced
- 4 scallions, white and green parts separated and thinly sliced
- 8 ounces shiitake (or white) mushrooms, thinly sliced
- ½ cucumber, seeded, cut into matchsticks
- 2 tablespoons soy sauce
- 4 large eggs
- sriracha sauce

### Directions:

1. Boil 2 cups of water in a large skillet and add the baby spinach. Cook and stir the spinach for about 30 seconds or until wilted, drain. Place on paper towels to drain.
2. In the same skillet (wiped out), heat 1 ½ teaspoons of canola oil over medium-high heat. Cook the carrots about 3 minutes, then add the garlic and whites of the scallions. Cook about 1 minute more, then add the mushrooms and cook an additional 4 minutes. Stir in the cucumber and cook for 3 minutes. Add the spinach and soy sauce and stir. Place the vegetables in a bowl and wipe out the pan again.
3. In the same skillet, heat ¾ teaspoon of canola oil while pan is over medium-high heat. Reduce the heat to medium and cook the eggs until they have a slightly runny yolk and the whites are just set, about 5 minutes.
4. Divide the warm rice between 4 bowls then add the vegetables in equal portions. Top each bowl with an egg. Sprinkle the bowls with the green part of the scallion, then drizzle with sriracha if desired.

Printed from Searching For Dessert