

# Killer Kimbap



Kimbap is a great way to let your creative culinary skills shine. You can put almost anything into these fully-cooked rice rolls. You do you!

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<b>PREP TIME</b>	30-45 mins.	<b>TOTAL TIME</b>	45 mins.
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<b>COOK TIME</b>	n/a	<b>SERVINGS</b>	5 rolls, 40 pieces
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## Ingredients

- 5 sheets seaweed paper
- 4 cups cooked short grain rice
- 1/2 Tbsp. sesame oil
- 1/4 Tsp. fine sea salt (or more to taste)
- Soy Sauce, for dipping

### FILLING OPTIONS (1-2 CUPS EACH)

- Egg omelet, julienned
- Carrots, julienned
- Sautéed Spinach
- Pan-seared SPAM, julienned
- Canned Tuna, drained
- Pre-cooked Crab Meat
- Pre-cooked Shrimp
- Kimchi, chopped
- Romaine or Bibb Lettuce Leaves
- Yellow Pickled Radish (Danmuji)
- Cold Cream Cheese, julienned

### EQUIPMENT

- Sushi Roll Mat

## Instructions

### RICE

1. Combine hot, cooked rice with 1/2 Tbsp. sesame oil and 1/4 Tsp. fine sea salt (or more to taste). Let cool.

### KIMBAP

1. With wet fingertips, spread and press rice to edges of seaweed paper, leaving margin of 1/4 " on top end.
2. Line and layer preferred ingredients along the middle of the square, from end to end, left to right. The more fillings, the bigger the roll — the bigger the bite.
3. From the closest end to you, the bottom, roll the kimbap away from you, using the mat to make a firm, tight roll. With a wet finger tip, seal the 1/4" margin to the roll.
4. With a sharp, wet knife, cut the kimbap in half, and continue to halve until you have 10 pieces.
5. Repeat with each roll.
6. Serve with soy sauce for dipping.

### Pro Tip:

Just remember, the bigger the bite, the messier! Serve with napkins if you opt for jumbo kimbap.