



Spicy Korean Seaweed Dish

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Ingredients

- Red Pepper Paste
- Dry Seaweed
- 1 Egg
- Lemon (optional)
- Rice
- Soy Sauce
- Sesame Seed Oil
- Onion
- Green Onion
- Garlic

Instructions

1. Add cooked rice, sliced onion, chopped green onion, diced garlic, and sesame seed oil onto pan under medium high heat.
2. Add seaweed and mix around until everything blends together.
3. Add egg.
4. Add soy sauce (as much as you want).
5. Add red pepper paste and mix around.
6. Squeeze lemon juice on top.
7. Let it cook until the egg is done, and it should be good to go.