



Kimchi Potsticker Bibimbap

Kimchi Chicken Potstickers top fragrant rice with beef bulgogi, sauteed spinach and mushrooms, garnished with pickled daikon, bean sprouts, scallion, and topped with a fried egg.

Yield: 1 Servings



Ingredients:

- 3 Each - **Kimchi Chicken Potstickers** [5633751], Prepared According To Package Directions
- 1 Cup - White Rice, Prepared
- 2 Oz - Beef Bulgogi, Prepared
- ¼ Cup - Spinach
- ¼ Cup - Mushrooms
- ¼ Cup - Pickled Daikon
- ¼ Cup - Kimchi
- ¼ Cup - Bean Sprouts
- ¼ Cup - Scallion, Sliced
- 1 Each- Egg, Fried
- 1 Tsp - Sesame Oil

Directions:

1. Heat a small saute pan over medium heat, add the sesame oil and saute the mushrooms until they start to brown.
2. As the mushrooms are browning add the spinach to the same pan and cook until wilted.
3. Add the rice to a serving bowl and top with the spinach and mushrooms.
4. Top with the beef bulgogi, pickled daikon, bean sprouts and the fried egg.
5. Add **Kimchi Chicken Potstickers** and garnished with scallion.

