

# Paleo Kimchi Fried Rice

serves 1

total time 15 minutes

This is a quick, easy snack or small meal. Bulk it up with your favorite animal protein, vegan protein or extra veggies for a more filling meal.

## ingredients

1 cup steamed broccoli florets  
2 tbsp avocado oil  
¼ cup kimchi  
1 cup of cauliflower rice  
1 garlic clove, minced  
¼ tsp smoked paprika

## Kimchi Sauce

2 tbsp kimchi liquid  
1 tsp coconut aminos  
½ tsp sesame oil

## For Serving

Green Onions  
Fresh Kimchi

## instructions

1. If you need to steam your broccoli, get it started now. Steam for 10 minutes, until tender but still bright green. Set aside. Mix up the Kimchi Sauce in a small bowl and set aside.
2. Heat a large pan over high heat. Once the pan is nice and hot add avocado oil, followed by the kimchi. Fry the kimchi for 2-3 minutes, until it starts to dry out.
3. Add cauliflower rice, garlic, smoked paprika and half the Kimchi Sauce to the pan. Quickly stir until everything is incorporated, then let it sit on high heat for another 2-3 minutes. Cooking at super high heat and getting smoky has always made me kind of uncomfortable, but this is what you want for this dish - high heat and fast cooking.
4. After 2-3 minutes, give the mixture in the pan a stir. Let cook for just one more minute.
5. Transfer to serving dish. Drizzle with the rest of the Kimchi Sauce and top with green onions, fresh kimchi and any other protein or veggie you want to add. Enjoy!

