

## Vegetable Bibimbap



*This recipe uses toasted sesame oil, which I think is a worthwhile ingredient to keep in your pantry if you enjoy making Asian food. It adds much more authentic flavour to many dishes, and since you don't use much in one recipe it lasts a long time.*

- 3 carrots, cut into matchsticks
- 1 garlic clove, thinly sliced
- 4 green onions, thinly sliced (white and green parts separated)
- 3/4 pound shiitake mushrooms, trimmed and thinly sliced
- 1 English cucumber, cut into matchsticks
- 5 cups (5 oz) baby spinach
- 2 tablespoons soy sauce
- 4 large eggs
- 4 teaspoons toasted sesame oil
- hot cooked rice, for serving
- Sriracha sauce, for serving (optional)

Add a small bit of oil to a large nonstick skillet, heat over medium-high. Add carrots and cook until crisp-tender (3 minutes). Add garlic and white part of the green onion; cook just until fragrant (1 minute). Add mushrooms; cook for 4 minutes. Add cucumber and baby spinach; cook until softened (3 minutes). Stir in soy sauce; toss to coat. Remove vegetables to serving platter; wipe out skillet.

Add a small amount of oil to the skillet and heat over medium. Add eggs and cook, without flipping, until whites are set but yolks are still runny (5 minutes).

To serve: Place rice in a bowl. Top with vegetables and an egg. Drizzle with a little bit of toasted sesame oil, sprinkle with green parts of green onions. Serve with Sriracha sauce, if desired.

Serves:4

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