

Bibimbap

Ingredients:

- ½ pound oyster mushrooms (button or shitake will do)
- 1 medium sweet potato - peeled, cut in half, then thinly sliced
- 1 red onion - cut in half lengthwise, then thinly sliced
- 3 cups curly kale - coarsely chopped
- 6 TBSP olive oil
- Kosher salt and black pepper
- 4 cups cooked brown or white rice - preferably cold leftovers.
- 4 large eggs
- 4 tsp toasted sesame oil 4 tsps gochujang or sriracha for serving (optional)

Instructions:

1. Position oven racks in top and bottom thirds of the oven and heat oven to 450°F.
2. Toss mushrooms in 1 TBSP olive oil in a bowl. Transfer to one quadrant of a sheet pan. Toss sweet potatoes in 1 TBSP olive oil in the same bowl. Transfer to the next quadrant of the same sheet pan. Do the same with the red onion and the kale. You'll have one beautiful sheet pan of vegetables. Season with salt and pepper. Try not to crowd them. You want them to brown. Roast on the top rack until the sweet potato, onion and mushrooms are slightly soft and the kale is crispy but not burnt about 20-25 minutes. You may need to remove some of the vegetables if some cook more quickly than others.
3. Meanwhile place another large sheet pan on the bottom rack to heat. When the vegetables are almost done cooking, in the last 5 minutes or so, remove the heated pan from the oven and evenly drizzle the remaining 2 TBSP of olive oil on it. Spread the rice over half of the pan. Crack the eggs onto the other half and carefully transfer to the oven. Bake until the whites are just set and yolks are still runny. 3-10 minutes depending upon the temperature of your oven. Watch it carefully!
4. To serve, divide the rice evenly into four bowls. Divide the vegetables evenly as well, placing them in four neat piles over the rice. Use a spatula to slide the eggs over the vegetables. Drizzle each bowl with 1 tsp of sesame oil. Optionally dollop with 1 tsp of gochujang or sriracha. To eat it, you can leave everything separate or toss it all together.

The story behind this recipe. My friend Lisa introduced us to a Korean restaurant where we tried Bibimbap for the first time. I then stumbled upon a recipe in the NY Times and had to try it. It's tasty and interesting. Gochujang can be purchased or made but requires special spices. You can substitute sriracha or nothing at all and the meal is still fabulous.