

See Our Delicious Kimchi Fried Rice Recipe! (On Back)

FSI FOOD SERVICE INTERNATIONAL
RESTAURANT SUPPLIER/ASIAN PRODUCTS

Kimchi Kickoff

Sale Runs May 1st - 31st

Daewon Sliced Kimchi Cabbage



#233000

\$42⁹⁹
4/105 oz
Case Price

Original Price: \$50.99

\$11⁸⁰
1/105 oz
Each Price

Original Price: \$13.99

Surasang Whole Kimchi Cabbage



#233050

\$22⁹⁹
2/11 LB
Case Price

Original Price: \$28.99

\$12⁶⁴
1/11 LB
Each Price

Original Price: \$15.94

- Made in USA
- Fresh Flavor
- Authentic Taste
- Napa/Pogi Cabbage

- Made in China
- Strong Flavor
- Long Shelf Life
- Napa/Pogi Cabbage

Simple, Delicious, and Trendy!

Have you considered this
dish for your menu?



FEATURED RECIPE: KIMCHI FRIED RICE

INGREDIENTS:

- 3 cups cooked white rice
- 2 eggs
- 1/2 cup Kimchi (chopped) or to taste
- 1 tbsp. vegetable oil
- 1 tsp sugar
- 1/2 tsp salt
- 1/2 can of Spam (diced & cubed)

OPTIONAL:

- 1/2 cup frozen sweet corn kernels
- 1 stalk of green onion sliced (topping)
- 1 egg, pan-fried

DIRECTIONS:

1. Start by dropping in cubed spam in a large skillet and fry until browned, set aside.
2. Combine eggs in a small bowl and mix thoroughly. Using the remaining grease from spam, scramble the eggs with a pinch of salt. Set aside.
3. Heat vegetable oil in the large skillet over medium high heat. Add cooked rice, sugar, and salt. Mix around until rice has a broken texture.
4. Combine with spam, scrambled eggs, kimchi, and corn (optional). Cook/mix until rice is bright red in color. Add more salt if needed for taste.
5. Top the dish with green onion or fry an egg on top!