

# GOOP



## Bibimbop

Serves: 4

Time: anywhere from 5 minutes to an hour, depending on what you have available

### ingredients

- 4 cups cooked short grain brown rice
- Spicy Miso Sauce (see recipe below)
- Burdock & Carrot Kinpira (see recipe below)
- about 4 cups of various cooked vegetables (we used: sautéed zucchini and beans sprouts with ginger and garlic; blanched broccolini; blanched baby bok choy; and sautéed shitake mushrooms with sesame oil, ginger and garlic)
- 1 block firm tofu, drained, sliced and lightly fried (or prepared anyway you like)
- 4 scallions, thinly sliced
- 2 tablespoons of toasted sesame seeds
- 1 large sheet nori seaweed, shredded
- 1 cup prepared kimchi (Korean pickled cabbage)

### preparation

Distribute the rice amongst four bowls. Allow everyone to add whatever toppings they like and then *bibimbop* it—mix it all up!