

Kimbap

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/kimbap-recipe-indian>

Ingredients:

- 1/3 cup low sodium soy sauce
- 1/4 cup asian pear peeled and freshly grated
- 2 tablespoons sugar
- 1 tablespoon sesame oil
- 2 teaspoons rice wine vinegar
- 1 teaspoon honey
- 1 teaspoon fresh ginger grated
- 3 garlic cloves roughly chopped
- 1 green onion sliced
- 1 pound beef ribeye, thinly sliced
- 1 bunch spinach cleaned
- 1 1/2 tablespoons low sodium soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon sesame oil
- 1 tablespoon toasted sesame seeds
- 1/4 teaspoon sugar
- 1 garlic clove minced
- 1 green onion thinly sliced
- pepper to taste
- 1 cup white rice cooked
- 3/4 tablespoon rice wine vinegar
- 1 teaspoon sugar
- 2 eggs lightly beaten
- 1 tablespoon vegetable oil
- 1/4 radish yellow pickled, sliced into long, thin strips
- 4 sheets nori

Nutrition:

1. Calories: 640 calories

2. Carbohydrate: 57 grams
3. Cholesterol: 185 milligrams
4. Fat: 31 grams
5. Fiber: 4 grams
6. Protein: 33 grams
7. SaturatedFat: 9 grams
8. Sodium: 1100 milligrams
9. Sugar: 11 grams
10. TransFat: 1 grams

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