



Korean Kimbap

Total: 24 min · Prep: 8 min · Cook: 16 min · 1 servings · Easy · Lunch

Dairy-Free

INGREDIENTS

35 g Rice

120 g Salmon

50 g Carrot

30 g Purple cabbage

60 g Asparagus (or green beans)

15 g Iceberg lettuce

35 g Radish

2 pc Nori sheet

35 g Soy sauce

1.5 tsp Lime juice

1 tsp Mustard or ketchup

INSTRUCTIONS

- 1 Cook rice according to instructions. Spread the still-warm rice over the nori sheet.
- 2 Pan-fry salmon for 10-12 minutes on high heat covered, then cut into long strips.
- 3 Julienne carrot, cabbage, radish and iceberg lettuce into fine strips.
- 4 Place fish and vegetables on the nori sheet with rice and roll into a roll. You can eat it as a roll or slice as desired, as in the photo.
- 5 Separately mix the sauce ingredients for dipping the kimbap.

Nutrition per serving: 583 kcal · Protein 35.0 g · Fat 28.0 g · Carbs 47.0 g · Fiber 3.8 g