

Bibimbap & Noodle Dishes

Bibimbap is an utterly delicious and very adaptable Korean mixed rice dish. In fact, according to Cheap Lazy Vegan (Rose) who inspired this dish, the word literally translates to 'mixed rice'. The only two essential ingredients are gochujang and rice. [Cheap Lazy Vegan](#)
The rest is up to you. If you like spice, you'll love this.

Bibimbap Ingredients.

125g rice, cooked
200g vegan chick'n pieces or cubed tofu
1 grated carrot
Edamame (handful)
50g spinach
Shredded savoy cabbage
Frozen peas
gochujang
Chopped peanuts (handful)
2 finger chillies (optional)

A spicy and diverse dish.

Serves 2.



Method. Pre-cook your rice, drain and set aside. Bung, (yes I said bung) all the other ingredients into a wok with a splash or spray of oil, cook them up; add your rice, add your gochujang to taste. Serve & enjoy.
It's that ruddy simple, Elaine!

There is a recipe vlog for this dish. [RECIPE VLOG](#)



If you prefer noodle dishes to rice dishes, you can, should you fancy, use exactly the same ingredients and even method to make a delicious noodle dish

If spice isn't really your thing, you can still make a rice or noodle dish and use much less gochujang and no chilli. We have a much less spicy noodle dish featured in one of our vlogs. There's a 'bottom of the fridge' soup recipe in the same vlog.

[RECIPE VLOG](#)