

# 우리의 김밥 황금레시피



한국어 ILO  
봄학기 2022



## 재료

- 김
- 밥
- 계란
- 단무지
- 당근
- 오이
- 참기름

1. 첫번째 재, 밥 지어요
2. 다음에, 계란 튀겨요
3. 계란 안에 참기름, 소금, 하고 후추를 무쳐요
4. 단무지, 오이, 당근, 하고 계란 싸어요
5. 밥을 김위에 발라요
6. 그리고, 참기름 넣어요
7. 김에 채소 하고 계란 넣어요
8. 마지막에, 김밥을 싸요
9. 맛있게 드세요!



## INGREDIENTS

- Seaweed
- Rice
- Eggs
- Danmuji Radish
- Carrot
- Cucumber
- Sesame Oil



1. First, cook the rice
2. Next, fry the egg
3. Add Sesame oil, Salt, and pepper
4. Cut the radish, cucumber, carrots, and egg
5. Spread the rice on the seaweed
6. Then, put the sesame oil on top
7. Next, put the vegetables and egg on the rice
8. Finally, roll the Kimbap together
9. Enjoy!

# FUN FACTS!

Kimbap is a popular snack for mountain climbers!



The **기** in **김밥** is the seaweed sheet and the **밥** is the rice!



Toasted sesame oil is one of the signature ingredients in Korean cuisine.



One of the most popular beliefs is that kimbap is an adapted version of Japanese sushi.

