

## Gyeran Jjim (계란찜) Recipe

**Gyeran jjim (계란찜)** is known as Korean steamed eggs. **Gyeran** is egg Korean and **jjim** refers to a steamed dish. It's a common breakfast, lunch, and dinner side dish in both restaurants and at home. Gyeranjjim is simple and easy to make and you can pair it up with almost anything! The dish is very easy to make!

Take a look at our video on how to make Gyeran jjim (계란찜):

[https://drive.google.com/drive/u/1/folders/1L7kV24xZF\\_SqwWr1-pzqY3JsVwGXtxyE](https://drive.google.com/drive/u/1/folders/1L7kV24xZF_SqwWr1-pzqY3JsVwGXtxyE)

### **INGREDIENTS:**

2 eggs

1/2 cup of water

1/6 tsp of salt

1 tbsp of carrots (optional)

1 tbsp of green onions (optional)

You may add anything you want into the Gyeranjjim: meat, other veggies, etc.

### **Procedure:**

1. mix all the ingredients in a bowl
2. use saran wrap to cover the bowl (make sure you secure it tightly around the top otherwise it won't cook!)
3. put it in the microwave for 5 minutes (the bowl will be hot so be cautious!!)
4. Then you're done! **Be careful when taking the saran wrap off, the steam will be very hot when released!**

We hope you enjoy it!!

- Rachel Park and Dara Kang

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