Vegetable Pancakes (inspired by Paejeon)

Budget-friendly recipe

0 Comments

Serves: 4
Ready in: 35 mins.

There are many versions of these savory pancakes. A popular snack or appetizer, they can be made with any mix of your favorite vegetables.

Ingredients

Dipping Sauce:
2 tablespoons Rice wine vinegar
2 tablespoons Low-sodium soy sauce
1 teaspoon Sugar
Pinch of red chile flakes or to taste
2 teaspoons Vegetable oil

Pancakes:
2 Large Eggs
½ teaspoon Salt
¾ cup All-purpose flour
½ cup Ice water
1½ cups mixed, chopped vegetables such as zucchini, broccoli, bell peppers, green beans, or asparagus
2 green onions (scallions) cut into 1-inch pieces

What You'll Need

Chef knife
Cutting board
Measuring cups
Measuring spoons
Small mixing bowl
Medium mixing bowl
Wooden spoon
Small skillet
Spatula

Directions

1. In a small bowl, stir together all ingredients for the dipping sauce. Set aside.
2. In a medium bowl, whisk eggs and salt until frothy. Add flour and ice water. Then, stir to make a thick batter. Gently stir in vegetables and green onions.
3. In a small skillet, heat half the oil over medium heat. Spoon in half the batter to make a pancake, spreading the vegetables evenly. Cook until crisp and golden, 4 to 5 minutes per side. Repeat with remaining oil and batter.
4. Cut pancakes into quarters; arrange on a platter; and serve with dipping sauce.
Chef Tips

Replace 1/2 cup of the vegetables with diced kimchi or chopped, cooked, shrimp.

Nutrition Info and more

Serving size: 2 pieces
Total calories: 164 Total fat: 5 g Saturated fat: 1 g Carbohydrates: 22 g Protein: 7.3 g Fiber: 1.7 g Sodium: 465 mg