

Pajeon (Korean Pancake)

Time: 30 minutes

Servings: Four pancakes

Level: Easy

Ingredients:

- o ¾ cup cassava flour
- o ¼ cup rice flour
- o 1 ¼ cup sparkling water (cold)
- o 1 egg, beaten
- o 2 teaspoons cornstarch (or arrowroot powder)
- o ½ teaspoon salt
- o ¼ cup shredded carrots
- o ¼ cup zucchini, julienned
- o ¼ cup red bell pepper, julienned
- o ¼ cup spinach leaves, julienned
- o 3 scallions, julienned (sliced on diagonal if you don't have time)
- o 4 tablespoons olive oil (can use grapeseed oil or avocado oil)

Dipping sauce

- o 3 tablespoons tamari (or soy sauce)
- o 2 tablespoons rice wine vinegar
- o 1 teaspoon sesame oil
- o 1 teaspoon sesame seeds

Directions:

- 1) In a large bowl combine **cassava flour** and **rice flour**. Whisk until combined.
- 2) While whisking, slowly add very cold **sparkling water** to the batter.
- 3) Add **egg** and incorporate into batter.
- 4) Add **cornstarch** and **salt**.
- 5) Place the batter in the refrigerator until ready to you.
- 6) Add vegetables to batter right before pan-frying them.
- 7) Heat an 8-inch non-stick skillet to medium and add one tablespoon of **olive oil** and swirl around pan.
- 8) Ladle in about ¾ cup of the vegetable pancake batter and spread it out until even.
- 9) Cook for 2-3 minutes and then flip.
- 10) Cook the other side for 2-3 minutes.
- 11) To make dipping sauce, combine **tamari**, **rice wine vinegar**, **sesame oil**, and **sesame seeds** in a small bowl and whisk.