

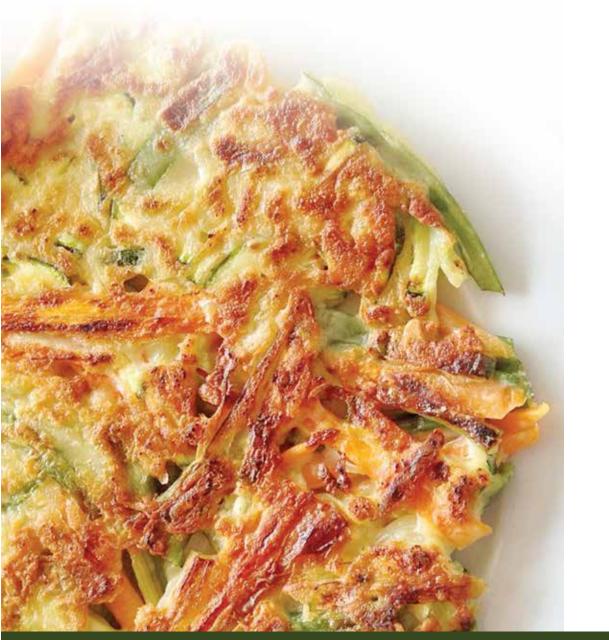




gourmet

fresh produce

seafood



Vegetable Pancake (Yachaejeon)

serves: 2 prep/cooking time 35mins

- 1 pc broccoli, finely chopped
- 1 pc Korean onion, diced
- 1 pkt Korean golden enoki, chopped into 1 inch
- ½ pkt tofu, cubed
- 1/3 pc carrot, diced
- 2 eggs
- Flour
- Salt
- Canned tuna (optional)
- Chilli sauce (optional)

······ Preparation ·····

- 1. Place all ingredients (except oil) in a bowl and mix until all is properly combined.
- 2. Heat pan with oil. Take a little bit of this mixture and shape into round patties.
- 3. Place them in the pan and cook until golden brown. Then flip to the other side.
- 4. Serve hot with chilli sauce.