



fresh produce



• seafood



• gourmet

## Vegetable Pancake (Yachaejeon)

Serves: 2

prep/cooking time 35mins

### Ingredients

- 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.

