
Vegetable Pancake with Kimchee Sauce

Total time: 40 min Yield: 8 to 12 servings

Ingredients

1/2 cup asparagus (chopped)
1/2 cup broccolini (chopped)
1 onion (chopped)
1 medium carrot (chopped)
1 cup green onions (chopped)
1 cup purple or green cabbage (shredded)
1 Tbsp + 1 tsp. sesame oil
1/2 cup cornstarch
water
oil for frying
salt & pepper (to taste)
1 Korean pear
1/2 cup pineapple
1 clove garlic
1/2 cup Kochujang sauce
1 cup white miso

Prep Time: 25 min Cooking Time: 15 min Total Time: 40 min

Instructions

In a mixing bowl add the asparagus, broccolini, onion, carrot, green onion and cabbage and mix together. Add 1 tbsp. of sesame oil, cornstarch and water until pasty. Flatten into pancakes and fry until crispy.

For the kimchee sauce, blend the Korean pear, pineapple, garlic, 1 tsp. of sesame oil, Kochujang, miso and blend until smooth.

Recipe brought to you by:

Chef Maka Kwon