

DCNS February 2026 Recipe

Korean Style Savory Vegetable Pancakes

Prep time: 15 minutes **Cook Time:** 25 minutes

Serving size: Makes 2 pancakes

Ingredients:

- 2 eggs, Large
- 1 medium carrot, grated
- ¼ c. green onion, chopped
- ½ c. green cabbage, shredded
- ¼ c. white onion, sliced thin
- 2 tbsp. rice flour
- 3 cloves garlic, fresh, minced (or 2 tsp garlic powder)
- ½ tsp. seasoning salt (Tony Chachee's seasoning)
- 1 tsp. Gochuchang paste (Korean pepper paste)
- ¼ c. milk or water (to desired thickness)
- 3 tbsp. vegetable oil



Prep:

1. Gather all ingredients.
2. Prepare all vegetables as listed above.

Instructions:

1. Beat 2 eggs in a medium sized bowl.
2. Add carrots, cabbage, onion, garlic, milk (or water), green onion, and red pepper paste, to the bowl and mix thoroughly.
3. In another bowl, stir together the rice flour and seasoning salt.
4. Sprinkle flour mixture over the vegetables and mix thoroughly.
5. Add 3 tbsp vegetable oil into a large skillet (entirely coating the bottom of the pan.)
6. Scoop the pancake mixture into the pan forming either one 12 inch circular, pancake or forming two, 6-inch circular pancakes. Shape, carefully shaping the edges and patting the center until it is level.
7. When the pancake becomes firm enough, carefully turn it over with a large spatula and let the underside cook until brown.

8. With a large spatula, remove the pancake from the skillet when done, and place on a paper towel, patting off the excess oil with a paper towel.
9. Serve pancakes hot over cooked white rice, or over a bed of thinly shredded lettuce and with side dishes (such as pickled vegetables, seaweed strips, or pickled ginger. Garnish with a drop of hot chili oil and finely chopped green onions.

Nutrition Facts: (tba)

Kcal 223.9 | Fat 12.3 | Carbohydrates 17.5 | Protein 8.1 | Sugar 1.2 | Salt 359

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