

45 minutes

Serves 3-4

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Ingredients:

Pancakes:

- 1 onion, grated
- 2 cloves garlic, finely chopped
- 1½ cups (375ml) kimchi (fermented cabbage), [click here for recipe](#)
- 3 eggs
- 1 Tbsp (15ml) soy sauce
- 4 spring onions, sliced
- 2 cups (500ml) cooked brown basmati rice
- ½ cup (125ml) cake flour
- Salt and milled pepper
- Canola oil, for frying

Greens:

- 1 Tbsp (15ml) sesame oil
- 1 Tbsp (15ml) canola oil
- ½ packet (150g) PnP Tasty Stem broccoli
- 1 packet (200g) baby pak choi
- 1 packet (200g) fine green beans
- 2 cloves garlic, sliced
- Handful sesame seeds and sliced red salad onions, for serving

Method

1. Drain kimchi, reserving liquid, and chop into small chunks.
2. Combine kimchi with 2 Tbsp (30ml) preserving liquid in a mixing bowl.
3. Fry grated onion for 6-8 minutes, until softened, then add garlic and fry for another

minute.

4. Add fried mixture to kimchi in bowl.
5. Mix in remaining pancake ingredients to create a batter. Season.
6. Heat 5mm oil in a non-stick pan on medium heat.
7. Add a ladle of batter and tilt pan to spread it over the base.
8. Fry pancake for 3-5 minutes per side until crisp.
9. Drain on kitchen paper and season. Set aside and keep warm.
10. Repeat with remaining batter.
11. Heat sesame and canola oils in a separate pan.
12. Flash-fry greens with garlic for 3-4 minutes until slightly wilted.
13. Serve pancakes topped with greens, sesame seeds and salad onions.

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