

X2



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



# Crispy Veggie Pancakes

with Cucumber Salsa

Crispy pancakes with mixed cabbage and spring onions, topped with a chilli, avocado and cucumber salsa and served with a honey soy dipping sauce.



40 minutes



Vegetarian



2 servings

## FROM YOUR BOX

|                    |         |
|--------------------|---------|
| LEBANESE CUCUMBER  | 1       |
| AVOCADO            | 1       |
| RED CHILLI         | 1       |
| HONEY SHOT         | 1       |
| MIXED SESAME SEEDS | 10g     |
| FREE RANGE EGGS    | 6-pack  |
| SPRING ONIONS      | 1 bunch |
| COLESLAW           | 250g    |

## FROM YOUR PANTRY

oil for cooking, sesame oil, soy sauce or tamari, flour (of choice), rice wine or apple cider vinegar

## NOTES

We used plain flour to make these pancakes. Rice flour or chickpea flour would also work well.

If you're comfortable with the stove and want to save time, start at step 3 and get the pancakes cooking while you prepare the salsa and dipping sauce.

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

**Something not right?** Text us on **0448 042 515** or email [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## 1. PREPARE THE SALSA

Dice **cucumber** and **avocado**. Thinly slice **chilli**. Toss together.



*You can add some fresh chopped coriander and toss the salsa with lime juice or rice wine vinegar.*

## 2. PREPARE THE DIPPING SAUCE

Whisk together **honey**, **2 tbsp sesame oil**, **2 tbsp soy sauce**, **1 tbsp vinegar** and **2 tbsp water**. Stir in **sesame seeds**.



*Toast sesame seeds if preferred. You can also toss some sesame seeds with the salsa.*

## 3. COOK THE PANCAKES

Whisk together **6 eggs** with **1/2 cup flour** to make a smooth batter (see notes). Slice and add **spring onions** along with **coleslaw**. Season well with **salt and pepper** and stir to combine well. Heat a large frypan over medium-high heat and cover base with **oil**. Spoon in **1 cupful of batter**, lightly pressing down. Cook for 2-3 minutes until set. Flip and cook for a further 1-2 minutes until cooked through. Remove to a plate lined with paper towel and repeat with remaining batter.



*Use back of cup measure to flatten pancake. Give the mixture a stir before scooping out to make sure the cabbage is evenly coated with batter.*

## 4. FINISH AND SERVE

Serve **pancakes** with **cucumber salsa** and **dipping sauce**.

**This recipe has simplified instructions to help lower your meal cost.**