

DINNERLY



Veggie Tempura Pancake

with Sesame Snap Pea Salad



20-30min



2 Servings

These Japanese pancakes are a popular street food known as okonomiyaki or "what you like." Well, what we like is crispy pan-fried veggies, smothered in creamy sauce, we can slice up and eat with our hands. Yeah, there's hoisin sauce running down our face and scallions on our shirt, but it's how we like it. Just sticking with the theme. We've got you covered!

WHAT WE SEND

- 4 oz snap peas
- 5 scallions
- 2 oz mayonnaise ^{3,6}
- 5 oz all-purpose flour ¹
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ¹¹
- 2 oz hoisin sauce ^{1,6,11}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- neutral oil, such as vegetable
- 1 large egg ³

TOOLS

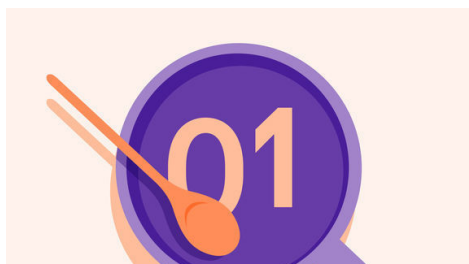
- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

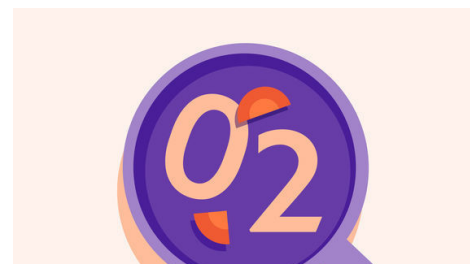
NUTRITION PER SERVING

Calories 930kcal, Fat 62g, Carbs 80g, Protein 14g



1. Prep peas & aromatics

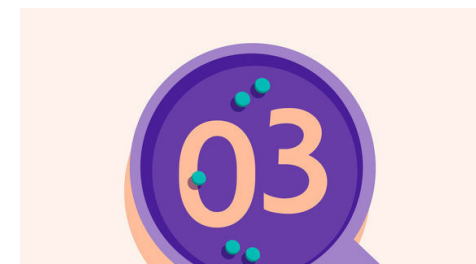
Trim and discard ends from **sugar snap peas**, then thinly slice lengthwise. Finely chop ½ **teaspoon garlic**. Trim ends from **scallions**, then thinly slice.



2. Prep mayo & salad

In a small bowl, stir together **mayonnaise** and **chopped garlic**; slightly thin by mixing in **1 teaspoon water** at a time, as needed; season with **salt** and **pepper**. Set aside.

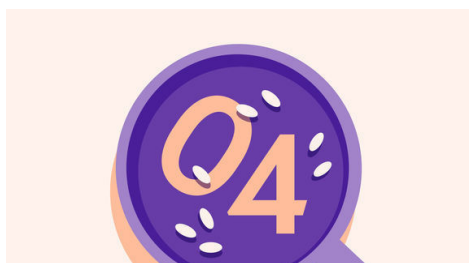
In a medium bowl, whisk together **2 teaspoons vinegar**, ½ **teaspoon sugar**, and **1 tablespoon oil**; season with **salt** and **pepper**. Add **snap peas** to **dressing** and toss to coat. Set aside.



3. Make pancake batter

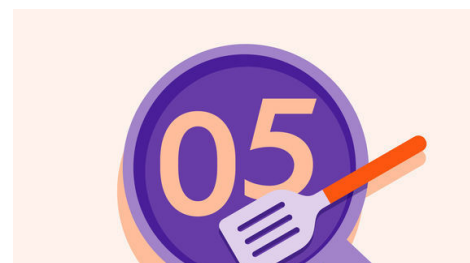
In a separate medium bowl, whisk together ¾ **cup water**, **1 large egg**, **1 cup flour**, and **1 teaspoon salt**. Gently stir in **4 cups of the cabbage** and ¾ of the **scallions** until just combined.

Place **sesame seeds** in a large nonstick skillet over medium-high heat and toast, stirring occasionally, until lightly browned, 2–3 minutes (watch closely); transfer to a small bowl.



4. Pan-fry pancake

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **batter** to skillet, pressing down with a spatula; cook until bottom is golden-brown, 4–5 minutes. Using oven mitts, carefully flip pancake onto a large plate. Heat **2 tablespoons oil** in same skillet, then carefully slide **pancake**, cooked side-up, back in.



5. Finish & serve

Continue cooking **pancake** over medium-high until bottom is crispy and golden, 4–5 minutes; transfer to plate. Stir **half of the toasted sesame seeds** into **snap pea salad**.

Cut **veggie tempura pancake** into wedges, then drizzle **hoisin** and **garlic mayo** over top. Sprinkle with **remaining toasted sesame seeds and scallions**. Serve **sesame snap pea salad** alongside. Enjoy!



6. Take it to the next level

Start with your pancake base, then make it meaty with some chopped cooked shrimp or bacon. Or, keep it veggie-focused with shredded carrots, kale, or squash.