



FAST

NO ADDED DAIRY

Korean-Style Veggie Pancake

with Gochujang Mayo & Sesame Soy Sauce



20-30min



2 Servings

If the idea of having pancakes for dinner seems way too indulgent, check out this one packed with good-for-you vegetables. Based on Korean pajeon, this savory pancake boasts spinach, sweet potatoes, and scallions, folded into a simple batter. The exterior is fried till super crispy, while the interior remains tender. A quick dip in gochujang (Korean chile paste) mayo or sesame-soy sauce makes it down right irresistible.

What we send

- 1 sweet potato
- 1 bunch scallions
- garlic (use 1 large clove)
- 5 oz baby spinach
- 2 oz mayonnaise ^{3,6}
- ½ oz gochujang ^{1,6,17}
- 2 oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- sugar
- egg ³
- all-purpose flour ¹
- neutral oil, such as vegetable

Tools

- box grater
- 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 970kcal, Fat 61g, Carbs 96g, Protein 18g



1. Prep ingredients

Peel **sweet potato**, then coarsely grate 1½ cups on the large holes of a box grater. Trim **scallions**, then thinly slice, keeping dark greens separate. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **spinach**.



4. Make pancake batter

In a medium bowl, whisk to combine **¾ cup water**, **1 large egg**, **1 cup flour**, and **1 teaspoon salt**. Add **spinach**, **grated sweet potato**, **¾ of the remaining scallions whites and light greens**, and **remaining sesame oil**; gently stir to combine.



2. Make gochujang mayo

In a small bowl, stir to combine **mayonnaise**, **gochujang**, and **chopped garlic**. Slightly thin **gochujang mayo** by stirring in **1 teaspoon water** at a time, until it reaches desired dipping consistency; season to taste with **salt** and **pepper**.



5. Cook pancake

Heat **2 tablespoons neutral oil** in a large nonstick skillet over medium-high until shimmering. Add **all of the batter** to skillet and press down with a spatula; cook until golden-brown, 4-5 minutes. Using oven mitts, carefully flip pancake onto a large plate. Add **2 more tablespoons oil** to the skillet, then slide pancake back in, cooked side-up.



3. Make sesame-soy sauce

In a second small bowl, combine **tamari**, **2 teaspoons of the sesame oil**, **2 teaspoons sugar**, and **2 tablespoons hot tap water**. Stir in **1 tablespoon dark scallion greens** and **1 teaspoon of the sesame seeds**.



6. Finish & serve

Continue cooking **pancake** over medium-high heat until bottom is crispy and golden, 3-4 minutes more. Cut pancake into wedges and serve, topped with **remaining sesame seeds and scallion whites and light greens**. Serve with **sesame-soy sauce** and **gochujang mayo** alongside for dipping. Enjoy!