



Thai Veggie Pancake

with Cilantro & Peanuts



30-40min



2 Servings

Red curry paste is a staple ingredient in Thai cooking and is a fiery blend of finely ground red chiles, coriander, lemongrass, garlic, shallots and other spices. Unlike dried curry powder, curry pastes utilize fresh ingredients, and adds a multi-layered flavor to curries, soups, dips or spreads.

What we send

- 1 lb red cabbage
- garlic (use 1 large clove)
- 1 bell pepper
- 1 oz scallions
- ¼ oz fresh cilantro
- 1 oz mayonnaise ^{3,6}
- 1 oz Thai red curry paste ⁶
- 2 oz salted peanuts ⁵
- 3 oz baby spinach

What you need

- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- 1 large egg ³
- all-purpose flour ¹

Tools

- large nonstick skillet
- mandolin or V-slicer

Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 60g, Carbs 69g, Protein 20g



1. Prep ingredients

Remove and discard core from **cabbage**. Using a v-slicer or knife, thinly slice 3 cups cabbage (save rest for own use). Peel and finely chop **1 teaspoon garlic**. Halve **pepper**, discard stem and seeds, then thinly slice. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems** together.



4. Season pancake batter

In a medium bowl, whisk to combine **¾ cup water**, **1 large egg**, **1 cup flour**, **1 teaspoon of the Thai curry paste**, and **1 teaspoon salt**. Gently stir in **sliced cabbage and peppers**, **half of the scallions and cilantro**, and **remaining chopped garlic** until just combined.



2. Season mayo

In a small bowl, stir to combine **mayonnaise** and **1-2 teaspoons of the Thai curry paste** (depending on heat preference). Thin sauce by adding **1 teaspoon water** at a time as needed. Season to taste with **salt** and **pepper**.



5. Cook pancake

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **batter** to skillet; press down with a spatula. Cook until golden brown, 5-6 minutes, shifting skillet occasionally for even browning. Carefully, invert pancake onto a plate. Add **2 tablespoons oil** to skillet; slide the pancake back into skillet, cooked-side up. Cook until bottom is crispy and golden, 5-6 minutes.



3. Make vinaigrette

In a medium bowl, stir to combine **2 teaspoons vinegar**, **a pinch of sugar**, **¼ teaspoon of the chopped garlic**, and **2 teaspoons oil**. Season with **salt** and **pepper**.



6. Season salad & serve

Coarsely chop **peanuts**. Transfer **spinach**, **peanuts**, and **remaining cilantro** to bowl with **vinaigrette**, then toss to combine; season to taste with **salt** and **pepper**. Cut **pancake** into wedges and serve with **Thai curry mayonnaise**. Enjoy!