

**USE
IT UP™**



KOREAN VEGETABLE PANCAKE



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A Recipe by OzHarvest



Prep time



Cook time



Serves

NEED

15ml soy sauce

30 ml white vinegar

5g gochutgaru

5g sesame seeds

3g caster sugar

4 spring onions

100g zucchini

100g leek

30g carrot

40g mushroom

3/4 cup water, tap

60g plain flour

5g salt

Cooking oil

A quick and easy, yet delicious recipe that uses up a variety of leftover veggies!

HOW

1. Cut and prep all your vegetables into long thin strips.
2. Make the batter by whisking flour, salt, and water in a bowl and add your spring onion, leek, zucchini, carrot, mushroom, in a bowl.
3. To make sesame soy dressing, combine soy sauce, vinegar, gochutgaru, and sesame seeds, adjust with sugar in a bowl and mix it well with a spoon. Transfer it to a small bowl. Set aside.
4. Heat cooking oil in a pan. Add 1/2 cup of batter at a time and fry evenly on each side until golden and crispy.
5. Serve with sesame soy dressing and enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**