



Recipe Card

Kimchi Pancakes



Serves: 10



Cooking Time: 35 Min



Level: Easy



INGREDIENTS

1 cup dried mung beans
1/8 cup sweet rice
1/3 cup kimchi liquid
2 tablespoons lemon juice
1/2 teaspoon fish sauce
1 teaspoon sesame oil
1 teaspoon soy sauce
1 cup kimchi (diced into bite size cubes)
2 handfuls chopped scallions
1 pinch salt
3-4 tablespoons water
3 tablespoons sesame seeds

PREPARATION

1. Soak mung beans with rice 5-6 hours in water
2. In blender, add drained mung bean mixture, half the kimchi, half the scallions, kimchi liquid, fish sauce, soy sauce, sesame oil, lemon juice, salt, and water. Pulse until mixture is fairly smooth with some coarse bits still inside. Transfer to a bowl and fold in rest of the kimchi, chopped scallions, and sesame seeds.
3. Heat a couple tablespoons of vegetable oil in a skillet over medium-medium high heat. Ladle batter into pan 3-4 inches in diameter. Fry 2-3 minutes per side depending on heat of your stove.
4. Garnish with scallions sliced on a bias and serve with soy sauce.