

# Savory Cabbage & Sweet Potato Pancakes

With Spicy Kimchi Ranch

Makes 2-3 Pancakes

## Ingredients

1/4 cup all-purpose flour

1/2 teaspoon baking powder

1 egg

1/4 cup vegetable or chicken stock

1 tablespoon coconut aminos or soy sauce

1/4 head cabbage, shredded

1 cup sweet potato, coarsely grated

1/4 cup kimchi, roughly chopped

1 green onion, finely chopped

## Spicy Kimchi Ranch

1/4 cup plain greek yogurt

1/2 cup mayo

1/4 cup kimchi, finely chopped

1 lemon, zested

1 garlic clove, finely grated

1/4 cup fresh herbs, finely chopped (mix of any herbs like parsley, dill, or chives)

Salt to taste

## Toppings

Japanese Barbecue Sauce

Spicy Kimchi Ranch

Sesame Seeds

Bonito Flakes

Pickled Ginger

Nori

Pork Belly

Roasted Salmon

Shrimp

Kewpie Mayo

## Instructions

1. **Make the kimchi ranch.** Mix the yogurt, mayo, chopped kimchi, lemon zest, garlic, and mixed herbs in a medium-sized bowl. Season to taste with salt and set aside in the fridge until pancakes are ready.
2. **Mix the pancake batter.** In a large bowl, whisk together the flour and baking powder. Add the egg, stock, soy sauce or coconut aminos and whisk together until a thin batter forms. It's ok if there are some lumps. Switch to a spatula and add the finely chopped kimchi, shredded cabbage, grated sweet potatoes, and green onions. Toss together to coat everything. Just enough thin batter should be coating the vegetables to hold them together.
3. **Cook the pancakes.** Heat a non-stick skillet over medium heat and lightly drizzle with one tablespoon of vegetable or avocado oil. Decide how many pancakes you make; this recipe makes two large or three small. Once the pan is hot, flatten your desired batter into a thin pancake and form the sides round. Cook for 3-4 minutes until golden brown and crisp, and flip to the second side for another 3-4 minutes. Once cooked, slide onto a plate with a paper towel.
4. **To serve.** Finish with a few healthy dollops of the kimchi ranch, a drizzle of your favorite Japanese barbecue sauce, and sesame seeds. Other topping options

include nori, more green onions, kewpie mayo, pickled ginger, salmon, shrimp.

Make it your own, be creative!