

RECIPE

Crispy Veggie Pancakes



Prepping time **10 minutes**

Cooking time **15 minutes**

Serves **6 people**

Diet **Vegan**

Comments/Notes:

Veggie pancakes are an excellent way to use up leftovers. At ULA, leftover mixed vegetables +/- tofu from lunch are added to the batter to make a new delicious and crunchy dish for dinner.



Crispy powder



Mushroom Oyster Sauce

Ingredients

Veggie pancakes

- $\frac{1}{2}$ cup all-purpose flour
- 2 tbsp Taiwanese Crispy Powder* (see notes)
- 2 cups mixed veggies (cabbage, celery leaves, corn, peas, mushrooms, spinach etc.), minced
- $\frac{1}{2}$ carrot, chopped
- 1 tsp vegetable seasoning
- $\frac{1}{2}$ - 1 tsp salt
- 1 tsp white pepper
- water
- Oil for frying

Sauce:

- $\frac{1}{2}$ -1tsp wasabi
- 4 tbsp mushroom oyster sauce* (see notes)

Preparation

1. Heat oil in a shallow pan
2. Mix veggie pancakes ingredients together. Add water until a thick pancake batter forms
3. Once oil is hot (stick a chopstick inside, if bubbles, then it's ready), add batter to oil using full tbsp
4. Fry on one side until lightly browned then flip and cook other side
5. Drain then serve with wasabi oyster sauce