

MARLEY SPOON



Coconut Pancake

with Crisp Asian Salad



20-30min



2 Portions

We've given pancakes a dinnertime makeover! With classic Asian flavours added, you'll never want to eat plain pancakes again!

What we send

- red cabbage
- rice vinegar
- 1 birds eye chilli, 1 garlic clove, 2 spring onion, Thai basil and mint
- flour and turmeric mix
- fish sauce ⁴
- mixed Asian leaves
- coconut milk
- Lebanese cucumber
- carrot

What you'll require

- sugar
- vegetable oil

Utensils

- Kettle
- mandoline (optional)
- medium frypan
- paper towel
- Whisk

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

1) If you prefer not to use fish sauce, substitute with soy sauce. 2) When making the pancakes, it's important to make sure the first side is nice and golden before you flip.

Allergens

Fish (4). May contain traces of other allergens.

Nutrition per serving

Energy 645.0kcal, Fat 22.5g, Proteins 10.6g, Carbs 96.3g



1. Make batter

Combine the **flour mix, coconut milk**, 1 tbs (20ml) **fish sauce** (see cooking tip 1) and 1 ¼ cups (310ml) water in a bowl. Whisk the batter until smooth. Set aside until required.



2. Prepare slaw

Trim **cabbage** and using a mandolin or sharp knife cut into thin slices. Cut the **carrots** into long thin slices and then lengthwise into long thin strips. Halve and deseed the **cucumber** and cut into thin slices. Trim and thinly slice the **spring onions**. Pick the **mint** leaves and **Thai basil** (discard stems) and coarsely tear any larger leaves.



3. Make dressing

Very thinly slice the **chilli** (deseed for less heat if you prefer). Finely chop the **garlic**. Boil a full kettle. Combine 60ml (¼ cup) boiling water and 2 tbs **sugar** in a bowl, stirring to dissolve. Stir in 30ml **fish sauce** (see cooking tip 1) and **rice vinegar, garlic** and **chilli**.



4. Make filling

Combine the **cabbage, carrot, cucumber, asian mixed leaves** and **spring onion** in a bowl and stir through a little **dressing**, reserving remaining for step 6.



5. Cook pancake

Whisk **batter** again. Heat 2 tsp **oil** in a medium non-stick frypan over medium-high heat. Add ½ cup of batter, swirling pan to cover base. Cook for 2-3 mins until base is set and lightly golden (see cooking tip 2). Flip and cook other side for a further 1-2 mins until crisp and golden. Drain on paper towel and repeat to make 4-6 pancakes.



6. Get ready to serve

Place **pancake** flat on a plate and arrange the **filling** on one side and scatter over the **mint** leaves. Fold the other side over to cover the filling. Repeat with remaining pancakes. Serve immediately drizzled with the **remaining dressing** and scattered with **Thai basil leaves**.