



**FAST**

**ONE POT**

## Vegetable Tempura Pancake

with Sesame Snap Pea Salad



20-30min



2 Servings

This dish is based on okonomiyaki, a savory pancake that's a popular street food in Japan. The name loosely translates to "how you like it" and how we like our pancake is packed with lots of seasonal veggies, fried to crispy golden perfection, and drizzled with a creamy garlic sauce. Topped with cilantro for a fresh pop and sesame seeds to add a bit of nuttiness, this dish checks all the right ...

## What we send

- carrots
- sugar snap peas
- mayonnaise <sup>3,6</sup>
- hoisin <sup>1,6,11</sup>
- garlic
- scallions
- cabbage
- sesame seeds <sup>11</sup>
- fresh cilantro

## What you need

- all-purpose flour <sup>1</sup>
- apple cider vinegar
- kosher salt & ground pepper

## Tools

- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1000kcal, Fat 69g, Carbs 83g, Proteins 17g



### 1. Prep ingredients

Remove and discard core from **cabbage**, then thinly slice half (save rest for own use). Trim and discard stem ends from **snap peas**, then thinly slice lengthwise. Peel and finely chop **1 teaspoon garlic**. Trim and discard ends from **scallions**, then thinly slice. Scrub **carrot**, trim and discard ends, then cut into thin matchsticks.



### 4. Make batter

In a medium bowl, whisk together  $\frac{3}{4}$  cup **water**, **1 large egg**, **1 cup flour**, and **1 teaspoon salt**. Gently stir in **scallions**, **carrots**, and **cabbage** until just combined. Place **sesame seeds** in a large nonstick skillet. Set over medium-high heat and toast, stirring occasionally, until lightly browned, 2-3 minutes (watch closely). Transfer to a small bowl.



### 2. Make garlic mayo

In a small bowl, stir together **mayonnaise** and **chopped garlic**. Stir in water, 1 teaspoon at a time, to make a pourable sauce. Season to taste with **salt** and **pepper**.



### 5. Make pancake

Heat **2 tablespoons oil** in same skillet over medium-high. Add **all of the batter** to skillet and press down with a spatula. Cook until golden-brown, 4-5 minutes. Using oven mitts, invert pancake onto a plate. Add **2 tablespoons oil** to skillet, then slide the pancake back into skillet, cooked-side up. Cook until bottom is crispy and golden, 4-5 minutes more.



### 3. Marinate snow peas

In a medium bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **snap peas** and toss to coat. Set aside to marinate until step 6.



### 6. Finish & serve

Coarsely chop **cilantro leaves and stems** together. Add half of the cilantro and **half of the sesame seeds** to bowl with **snap peas**. Cut **vegetable tempura pancake** into wedges, then serve drizzled with **hoisin sauce** and **garlic mayo**, and sprinkled with **remaining sesame seeds and cilantro**. Serve **snap pea salad** alongside. Enjoy!