



Crispy Kimchi Pancakes

Crisp on the edges but chewy on the inside, these pancakes are ridiculously easy and quick to make. Don't be fooled by its simplicity though, they pack tons of flavor, all thanks to our star ingredient—kimchi!

15 MINUTES	4 SERVINGS
9 INGREDIENTS	 SPICE LEVEL

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INGREDIENTS

- 1 $\frac{1}{4}$ c all-purpose flour
- 2 to 3 tbsp juice/liquid from kimchi
- 1 tsp gochujang (Korean chili pepper paste)
- 1 c icy cold water
- 1 c fully-fermented kimchi, thinly sliced
- 2 scallions, chopped
- $\frac{1}{4}$ medium onion, sliced
- 1 tbsp cooking oil
- Sesame seeds, for garnish

DIRECTIONS

1. In a medium sized bowl, add flour, kimchi liquid, gochujang, and cold water. Mix until well combined.
2. Add in onions, scallions, and kimchi. Mix to combine.
3. Heat oil on a medium sized pan. Scoop on your batter and press down firmly with a spatula.
4. Cook pancakes until crisp and golden brown on the first side, for about 2–3 minutes, then flip and cook until browned on second side, an additional 2–3 minutes.
5. Remove pancake and cut into fours. Garnish with scallions and sesame seeds. Enjoy!



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