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# Vegetable Pancake with Kimchee Sauce

Total time: 40 min Yield: 8 to 12 servings

## Ingredients

1/2 cup asparagus (chopped)  
1/2 cup broccolini (chopped)  
1 onion (chopped)  
1 medium carrot (chopped)  
1 cup green onions (chopped)  
1 cup purple or green cabbage (shredded)  
1 Tbsp + 1 tsp. sesame oil  
1/2 cup cornstarch  
water  
oil for frying  
salt & pepper (to taste)  
1 Korean pear  
1/2 cup pineapple  
1 clove garlic  
1/2 cup Kochujang sauce  
1 cup white miso

Prep Time: 25 min Cooking Time: 15 min Total Time: 40 min

## Instructions

In a mixing bowl add the asparagus, broccolini, onion, carrot, green onion and cabbage and mix together. Add 1 tbsp. of sesame oil, cornstarch and water until pasty. Flatten into pancakes and fry until crispy.

For the kimchee sauce, blend the Korean pear, pineapple, garlic, 1 tsp. of sesame oil, Kochujang, miso and blend until smooth.

## Recipe brought to you by:

Chef Maka Kwon