

# Kimchi Pancake

Kimchijeon 김치전



## Ingredients

### Group 1

- ½ pound well-fermented cabbage kimchi, chopped into small pieces
- 3 spring onion, chopped
- ½ teaspoon sugar
- ½ cup all-purpose flour
- ½ cup water

### Group 2

- 4 tablespoons vegetable oil



## Preparation

- 1, Mix all from Group 1 in a medium bowl and mix well with a spoon.
- 2, Heat a 12-inch nonstick skillet over medium heat.
- 3, Add 2 tablespoons of the vegetable oil and swirl to coat the bottom of the pan.
- 4, Pour the batter into the pan and spread it with the back of a spoon or a spatula to make a large circle.
- 5, Cook until the bottom is golden brown and crisp, 3 to 5 minutes.
- 6, Carefully turn the pancake over. Cook until the bottom of the pancake is light golden brown and crisp, 3 to 5 minutes.

- 7, Drizzle the remaining 2 tablespoons oil around the edges of the skillet
- 8, Flip it one more time and cook for another minute.
- 9, Slide onto a large serving platter and serve immediately. You can cut it like pizza.

Kimchi  
Pancake  
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