

Chinese Potato Pancake

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Prep Time	Cook Time	Total Time
5 mins	10 mins	15 mins

Easy Chinese style potato pancake-crispy and savory. Need only 15 minutes from preparation to breakfast table.

Course: Breakfast, staple

Cuisine: Chinese

Keyword: pancake, potatoes

Servings: 2

Calories: 246 kcal

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Ingredients

2 middle size potato , shredded
1/2 cup starch , I use sweet potato starch
1/2 tsp. salt or as needed
1 pinch of ground black pepper powder
1 tsp. Chinese five spice powder
1/2 tbsp. vegetable oil

dips

1 tbsp. Hunan Chopped chili sauce
1 tsp. light soy sauce
1 tbsp. boiled water or stock
1/2 tsp. sesame oil

Instructions

1. Peel the potatoes and cut into thin shreds. You may use a shredding tool. Try to make them similar in size so the cooking time can be similar too.
2. In a large bowl, add salt, ground black pepper powder, five spice powder and starch. Mix well and set aside for around 5 minutes.
3. Brush some oil in a pan, fry one side of the pancake over medium fire for around 1 to 2 minutes until shaped and slightly brown. Turn it over and continue frying the second side. Then slow down your fire and turn over the pancake several times to fry the two sides until crispy and brown.
4. Serve directly or with the dips you want. It can be matched with sweet chili sauce or tomato sauce.

Recipe Notes

Decide your dipping sauce firstly and adjust the salt accordingly.



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Nutrition Facts

Chinese Potato Pancake

Amount Per Serving

Calories 246 Calories from Fat 45

% Daily Value*	
Fat 5g	8%
Saturated Fat 3g	19%
Sodium 743mg	32%
Potassium 773mg	22%
Carbohydrates 45g	15%
Fiber 5g	21%
Sugar 2g	2%
Protein 5g	10%
Vitamin A 50IU	1%
Vitamin C 11.8mg	14%
Calcium 64mg	6%
Iron 3.9mg	22%

* Percent Daily Values are based on a 2000 calorie diet.