

SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE

KOREAN-STYLE SAVORY PANCAKES (PAJEON)



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YIELD: 4 SERVINGS | TIME: 20 MINUTES

FOOD SAVING HACKS

If your produce is past its prime, chopping and cooking it in a dish like pajeon is a great way to avoid waste while adding flavor!

INGREDIENTS



1½ cups
all-purpose
flour



¾ cup
water



2 eggs



¾ cup
frozen or fresh
spinach (or any
leftover greens)



½ cup
green onions



1 Tbsp
soy sauce
(for dipping)



1 tsp
sesame oil
(for dipping)



3 Tbsp
vegetable oil
(for cooking)

INSTRUCTIONS

1. In a bowl, whisk together the flour, water and eggs to form a smooth batter.
2. Stir in the spinach and green onions (or other leftover veggies) into the batter.
3. Heat the oil in a skillet over medium heat. Pour about ¼-½ cup of the batter into the pan, spreading it into a thin pancake. Cook for about 2-3 minutes per side, or until golden and crispy. Repeat with the remaining batter.
4. Whisk together soy sauce and sesame oil to create a dipping sauce.
5. Serve hot with dipping sauce.

SAVE MORE THAN FOOD! Freeze hardy greens before they go bad — Blanch, ice bath, drain, dry and store in an airtight container for longer-lasting freshness!