



## Cabbage Pancakes

### Ingredients

- 2 eggs
- 1/2 cup water
- 1 1/2 tablespoon soy sauce
- 1 tablespoon Fustini's Sesame oil
- 3/4 - 1 cup all-purpose flour
- 4-5 cups shredded green cabbage
- 1 carrot, shredded
- 1 bunch green onions, sliced, divided
- 2 tablespoons Fustini's Chipotle olive oil
- 1/4 cup mayonnaise
- 2 tablespoons Farmstyle Sriracha
- 1/2 tablespoon sesame seeds

### Sharon's Hint

Increase the spicy by using hotter spice-infused olive oils. Adapted from [budgetbytes.com](http://budgetbytes.com)

# Directions

## Step 1.

In a large bowl, whisk together the eggs, water, soy sauce and sesame oil until smooth. Begin whisking in the flour 1/4 cup at a time until it forms a thick smooth batter.

## Step 2.

Add cabbage, carrots and 2/3 of the green onions to the batter and stir until the vegetables are mixed and everything is evenly coated in batter.

## Step 3.

Heat 1/2 tablespoon of olive oil on a non-stick or cast-iron skillet over medium heat. Once hot, add 3/4 cup of the vegetable batter mixture. Press it down into the hot skillet to form about a 6" diameter circle 1/2 inch thick. Place a cover on the skillet to hold in the steam, which will help the cabbage soften as it cooks. Cook the pancake until golden brown on one side (3-5 minutes). Flip and cook the second side. Pile cooked pancakes on a plate and cover with foil to keep warm until ready to serve. Add more olive oil as needed.

## Step 4.

In a small bowl, combine mayonnaise and sriracha. Drizzle mixture over pancakes just before serving and garnish with sesame seeds and remaining green onions.