

# Vegan Yachaejeon (Korean Vegetable Pancakes)

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**KNOW YOU** might be thinking what is Yachaejeon? Yachae means vegetable; while jeon is a general term for pancake in Korean—so there you have Korean vegetable pancakes! If you're hungry and looking for something quick, simple, and creative, I've got just the recipe you need to fulfill your appetite and save the coin!

Now, I know pancakes are considered to be a sweet and delicious staple, mandatory for breakfast in the morning, but what if you could make savory pancakes for lunch in the middle of the day? Let me tell you how to make the yummiest Yachaejeon!

Here are the veggies I used: all colors of the bell pepper family, onion, zucchini, and carrot (cut into matchsticks). Other alternative veggies/spices you can use: sweet potato, red cabbage, mushroom, green onion, jalapenos, shallots, etc. Use whatever you want as long as it's your favorite!

**DRY INGREDIENTS:**

1 ½ cups of all-purpose flour  
 2 tbsp. baking powder  
 4 tsp. cornstarch  
 1 ½ tsp. salt or black salt (for an “eggy” flavor)  
 ½ tsp. turmeric powder (This is optional for color. If you use too much, then your pancakes will become a bright red-orange.. If that's not you, stick to the measurement above).

**WET INGREDIENTS:**

1 ½ cup of room temperature water, you may need to add more to level out the consistency of the batter.

**DIPPING SAUCE:**

1 tbsp. soy sauce  
 T tbsp. water  
 1 tbsp. vinegar  
 1 tsp. sugar (adjust to taste)  
 1 tsp. sesame oil  
 ½ tsp. sesame seeds  
 ½ tsp. chili flakes (optional for spice)



Now that you have all the ingredients prepped and ready to go it's all pretty simple from here: First, in a large mixing bowl, add in all the dry ingredients and mix well. Second, slowly pour in the water while mixing. Mix until you have a thick consistency, and if it's too thick add 2-4 more tablespoons of water, be mindful that the batter is thick so that it coats the vegetables well. Third, mix your choice of veggies into the batter and mix everything together evenly.

Now that all your batter is ready let's get to cooking. Heat a medium/large nonstick skillet over medium-high heat. Remember, that the size of your pancake will depend on the size of your pan.

**IMPORTANT NOTE:** preheat your skillet before adding veggies and oil.

**Step One:** Add enough oil to coat the surface of your skillet. Once it's hot, scoop a generous amount of batter and veggie mix and spread it onto the pan. Get these as thin as possible without exposing the bottom of the pan. If there are any holes, just add a little more batter.

**Step Two:** Cook for 4-5 minutes on medium-high heat or until the batter starts to dry up.

**Step Three:** Wait until the sides begin to get crisp and turn golden brown.

**Step Four:** Then carefully flip the pancake with a spatula and cook the other side.

**Step Five:** If you want extra crispy, cook for an extra 3-4 minutes on each side.

**Step Six:** Slice your pancakes into small squares or bite-sized pieces.

Now it's time to EAT and ENJOY! Pair your vegetable pancakes with the sauce you stirred up earlier, maybe add a side of rice and kimchi on the side, and you've got yourself a hearty and delicious meal. This meal is meant to be inexpensive. Most of these ingredients you can find in our Comet's Cupboard, so don't be afraid to get creative and try something new, you just might like it!

This meal can be tailored to your liking and preferences. If you're not vegan, throw in some bacon, or lunch meat, even eat it with a fried egg on the side. This is a judgment-free zone, do whatever makes your palette dance!

