



Korean Pancake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup korean pancake mix
- 3/4 cup water
- 1 carrot (cut stick)
- 2 spring onion (cut stick)
- onion (cut stick)
- a hand full of dry shrimp (ebi)
- a hand full of mushroom
- butter

P.S : you can use other seafood like squid,crabmeat and fresh shrimp

Instructions

- Mix water and korean pancake batter, stir till no lump.
- Add all vege, shrimp and mushroom.
- In non stick pan, add butter and pancake mix
- Pan fry it till both side yellow brown.
- Do it till all batter finish.
- serve with chili paste

PS: add some salt for taste in pancake batter
