Korean style pancakes

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Ingredients

For pancakes:

- 5 table spoons of wheat flour
- 2/3 cup of water
- pinch of salt
- 1 zucchini, grated
- 1 small onion, minced
- 1 table spoon of oil

For dipping sauce:

- 1 table spoon of light soy sauce
- 1 table spoon of rice vinegar
- 1 tea spoon of sesame oil
- 1/2 tea spoon of sesame seeds

Instructions

1. Mix flour, water and salt, till you receive smooth batter.
2. Add zucchini and onion, mix well.
3. Heat frying pan with 1/2 spoon of oil.
4. Pour in half of pancake mixture, fry till golden, then flip and continue frying till golden.
5. Meantime mix sauce ingredients.
6. Serve.
7. It makes 2 thin pancakes, but it may vary, depending how big is your frying pan.