



Korean Leek & Veggie Savoury Pancake

with Fries, Corn Cob & Sweet Chilli Dipping Sauce

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Corn



Leek



Long Chilli (Optional)



Lime



Sweet Chilli Sauce



Slaw Mix



Panko Breadcrumbs



Asian BBQ Seasoning



Garlic Paste



Everything Garnish



Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Calorie Smart*

*Custom recipe is not Calorie Smart

Hailing from the street markets of Korea, these leek and veggie pancakes are mixed, squished and flattened in an oil-loaded pan, to create a golden and crispy veggie pancake that is truly delish. Paired with fries and a corn cob, we'd opt to throw out the cutlery and dig in.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce, Plain Flour, Eggs, Milk

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
corn	1 cob	2 cobs
leek	1	2
long chilli  (optional)	½	1
lime	½	1
sweet chilli sauce	1 medium packet	2 medium packets
soy sauce*	1 tsp	2 tsp
slaw mix	1 small packet	1 large packet
panko breadcrumbs	½ medium packet	1 medium packet
Asian BBQ seasoning	1 medium sachet	2 medium sachets
garlic paste	1 medium packet	2 medium packets
plain flour*	3 tbs	½ cup
eggs*	2	4
milk*	3 tbs	½ cup
everything garnish	1 medium sachet	2 medium sachets
Cheddar cheese**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2647kJ (633Cal)	372kJ (89Cal)
Protein (g)	26.5g	3.7g
Fat, total (g)	18.6g	2.6g
- saturated (g)	3.7g	0.5g
Carbohydrate (g)	84.7g	11.9g
- sugars (g)	36g	5.1g
Sodium (mg)	1596mg	224mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2991kJ (715Cal)	409kJ (98Cal)
Protein (g)	31.3g	4.3g
Fat, total (g)	25.7g	3.5g
- saturated (g)	8g	1.1g
Carbohydrate (g)	84.9g	11.6g
- sugars (g)	36.2g	4.9g
Sodium (mg)	1740mg	238mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Scan here if you have any questions or concerns



Bake the potato fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.

Custom Recipe: If you've added Cheddar cheese, when fries have 5 minutes remaining, sprinkle Cheddar over fries and bake until cheese is melted and golden, 5-8 minutes.



Make the pancake batter

- In a medium bowl, combine **leek**, **slaw mix**, **panko breadcrumbs** (see ingredients), **Asian BBQ seasoning**, **garlic paste**, the **plain flour**, **eggs** and **milk**.

TIP: Lift out some of the mixture with a spoon, if it's too wet and doesn't hold its shape, add a little more flour!



Roast the corn

- Meanwhile, cut **corn cob** in half.
- Place **corn** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.



Cook the veggie pancake

- Return frying pan to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, add heaped tablespoons of **pancake mixture**, in batches, flattening with a spatula. Cook until golden, **3-4 minutes** each side (don't flip too early!).
- Transfer to a paper towel-lined plate. You should get 3-4 pancakes per person.

TIP: Don't flip before the time is up to ensure your pancakes can set.

TIP: Add extra olive oil between batches as needed.



Get prepped

- While corn is roasting, thinly slice **leek**.
- Thinly slice **long chilli** (if using).
- Slice **lime** into wedges.
- In a small bowl, combine **sweet chilli sauce**, the **soy sauce** and a squeeze of **lime juice**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **leek**, stirring, until softened, **4-5 minutes**.



Serve up

- Divide Korean leek and veggie savoury pancakes, fries and corn cobs between plates.
- Sprinkle **everything garnish** over fries and corn cob.
- Serve with sweet chilli dipping sauce and any remaining lime wedges.
- Sprinkle sliced **long chilli** (if using) over pancakes to serve. Enjoy!

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