DELICIOUS DAIKON PANCAKES









Nutrition Programs & Services



- 1 medium daikon radish, grated
- 2 medium carrots, peeled and grated
- 2 large eggs



- ½ cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper

INSTRUCTIONS:

- 1. Add grated daikon and carrots to a medium size bowl and gently mix to combine.
- 2. In another medium size bowl, whisk eggs, flour, salt, and pepper until smooth.
- 3. Fold in egg mixture to bowl with Daikon and carrots.
- 4. Heat a skillet to medium/high. Add 1 Tablespoon oil.
- 5. When oil is hot, add batter in large spoonfuls to look like pancakes.
- 6. Cook for 1-2 minutes on each side until they are brown.
- 7. Serve warm and enjoy!

Yield: 4-6 servings

Source: Adapted from foodsmartmom.com

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, visit benefitscal.com or call Humboldt County DHHS Social Services at 1-877-410-8809.

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