



Vietnamese Happy Pancakes

Serves 4

Sauce:

- 1 ½ tbl. hoisin sauce
- 1 tbl. low-sodium soy sauce
- 1 tbl. crushed roasted peanuts
- 1 ½ tsp. ketchup
- ½ tsp. rice vinegar
- ¼ tsp. chile-garlic sauce

Pancakes:

- ½ cup brown rice flour
- 2 tbl. cornstarch
- 2 tbl. cake flour
- 2 green onions, sliced (1/4 cup), divided
- 4 tsp. toasted sesame oil
- 4 oz. soft tofu, drained and thinly sliced
- 1 cup sliced mushrooms
- 2 large eggs, beaten
- 1 cup bean sprouts
- ½ cup chopped fresh watercress
- ½ cup chopped fresh mint
- ½ cup chopped Thai or sweet basil leaves

To make Sauce: Whisk together all ingredients with 1 tbl. water in bowl. Set aside.

To make Pancakes: Whisk together rice flour, cornstarch, and cake flour in bowl. Whisk in 1 cup water until batter is smooth. Stir in 2 tbl. green onion.

Heat 2 tsp. oil in 10-inch nonstick skillet over medium-high heat. Add ¾ cup batter, and tilt skillet to completely coat pan bottom with batter. Reduce heat to medium-low. Arrange 2 oz. tofu and 1/2 cup mushrooms atop Pancake, and drizzle with 1/4 cup beaten egg. Cover skillet, and cook 5 minutes.

Uncover skillet, and scatter 1/2 cup bean sprouts over egg mixture. Cook 3 minutes more, or until bottom, when gently lifted, is golden and crispy. Scatter 1/4 cup watercress, 1/4 cup mint, 1/4 cup basil, and 1 Tbs. green onions over bean sprouts. Fold Pancake in half, like an omelet, and slide onto plate. Repeat with remaining ingredients to make another Pancake. Serve Sauce on side.

Credit - Vegetarian Times