



RECIPE | PEPPERS

SAVORY PANCAKES



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SAVORY PANCAKES

Recipe created by *Eaman Almaliky*

INGREDIENTS

- 1 lb Pure Flavor® Aurora Bites Mini Peppers, diced & divided
- 4 eggs
- 1 green onion, chopped
- 3 cups all-purpose flour
- 2 cups milk
- 6 tbsp oil
- 2 tbsp baking powder
- 1 tsp salt

DIRECTIONS

- 1 To a large bowl, add the flour, baking powder, and salt and mix well.
- 2 Add in the green onions and 2/3 of the mini peppers and mix until all are coated.
- 3 In a separate bowl or measuring cup, add in the milk, eggs and oil and mix well.
- 4 Make a well in the center of the dry ingredients and pour in the wet ingredients. Mix thoroughly until well combined.
- 5 Let the batter stand for 5 minutes.
- 6 Pour about 1/2 a cup of batter per pancake onto preheated griddle/non-stick pan. Cook until the bottom is browned, the edges are looking solid, and bubbles are coming up through the center of the pancake. Flip over and cook for an additional 2 minutes or so, then set aside to cool.
- 7 Top up the pancakes remaining peppers and toppings of your choice. Serve & enjoy!



15 min

5 min
PREP.

10 min
COOKING



4



easy