



RECIPE | PEPPERS

SAVORY PANCAKES



15 min

5 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Eaman Almalky*

- 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!

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