Savoury veggie pancake cabbage deliciousness

By Floor

Ingredients

- Pancakes (either buy them, make them out of a pack, or put milk, eggs and flour together)
- White cabbage
- Vegetarian minced beef or baked tofu (Vegetarische Slager has a really tasty version.)
- Grated cheese
- Cumin powder
- Soy sauce
- Chili pepper/powder
- Four spices powder/sauce (You can also use Ketjap Manis, black beans sauce, hoisin sauce or whatever somewhat related sauce you like. If you use powder instead of sauce you might need to add some more oil to keep the mixture nice and moist.)
- Swiss chard (snijbiet) (You can also use spinach or any other vegetable(s) you think would go good with the rest of the recipe, as long as you stir fry it and chop it a little.)

Optional (not essential, but tasty)

- Coriander
- Fish sauce
- Garlic

Method

1. If you didn’t buy ready-made pancakes, make them :)  
2. Pre-heat the oven to 180 degrees.  
3. Add oil and allow pan to heat up.  
4. Stir-fry vegetarian minced beef with garlic.  
5. Add your veggies.  
6. Stir until cabbage is cooked, but has not yet lost its bite.  
7. Add some four spices sauce (taste to see how much you like).  
8. Add chili, cumin, fish sauce, coriander.  
9. Make as salty as you like it using soy sauce.  
10. Take off the heat.  
11. Take one pancake, spread your mixture over it, add some grated cheese, top off with another pancake (you can also add the cheese on top of the second pancake instead of in between).  
12. Pop in the oven for around 5 minutes ET VOILA!

Tip! Heating up the filled pancake in a microwave works as well, so don’t hesitate to bring last night’s dinner into the Green Office and make all the greenies jealous.