



LEFTOVER SAVOURY PANCAKES



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Prep time



Cook time



Serves

NEED

BATTER

60g greek yogurt

185ml water

165g rice flour

1/2 tsp salt

1/2 tsp baking powder

1 tbsp oil

TOPPINGS

Leftover meat

Corn

Carrot

Pickles

Or anything that needs using up

Use up leftovers from a roast, veggies, salad or anything you have. This recipe is so versatile that you can't go wrong!

HOW

1. Whisk together all batter ingredients, let sit for 10 minutes.
2. Add oil to a non-stick pan on medium to high heat. Add 1/3 cup of batter or enough to cover the base with 3mm of the mix - quite thin!
3. Add any leftover veggies on top (we've used some leftover chicken, corn and carrot) and cook until crispy, around 5 minutes.
4. Add your favourite condiments, salad toppings, crunchy nuts or whatever needs using up!

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**