

## Cabbage Pancake Recipe - A Crispy, Veggie-Packed Breakfast Favorite

Crispy Cabbage Pancake Recipe - A Savory Delight You'll Crave Again and Again



**TIME**  
**20 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

Base Veggie Mix:

- 1 cup cabbage, shredded
- 2 tbsp carrot, grated
- 2 tbsp potato, grated
- 2 tbsp capsicum (bell pepper), finely chopped
- 2 green chilies, chopped
- 1 tbsp parsley, chopped (or use cilantro)

Salt to taste

Batter Add-ins:

- $\frac{1}{2}$  tsp chili flakes
- $\frac{1}{2}$  tsp cumin
- 2 tbsp corn flour
- 2 tbsp gram flour (besan)
- ... tsp pepper powder
- $\frac{1}{2}$  tsp chaat masala

### DIRECTIONS

- 1. Prep the Veggies:** In a bowl, combine the cabbage, carrot, potato, capsicum, green chilies, and parsley. Add a little salt and let the mixture rest for 10 minutes to allow water to draw out.
- 2. Add the Dry Ingredients:** Add chili flakes, cumin, corn flour, gram flour, pepper, and chaat masala. Mix everything well to form a thick, spreadable batter. If it's too dry, add a splash of water. If too wet, add a bit more besan.
- 3. Cook the Pancake:** Heat a non-stick pan over low heat and lightly grease with oil.
- 4. Pour a ladleful of the mixture onto the pan and spread it into a round pancake about  $\frac{1}{2}$ -inch thick. Cook on low flame for 5 minutes.**
- 5. Flip and Finish:** Carefully flip with a wide spatula and cook the other side for another 5 minutes, or until both sides are golden brown and crispy.
- 6. Serve Hot:** Serve immediately with yogurt, green chutney, or ketchup for dipping.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cabbage-pancake-recipe-a-crispy-veggie-packed-breakfast-favorite/>