

Korean Cheese Egg Pancake

This savory Korean snack is the perfect combination of cheese and eggs in a delicious pancake!



Snack

Korean

15 min

Total time

Easy

Difficulty

187

kcal / serving

Ingredients

- 2 eggs
- 2 tablespoons shredded cheese
- 1 tablespoon olive oil
- Pinch of salt

Steps

- 1 Crack eggs into a bowl and whisk.
- 2 Stir in cheese and salt.
- 3 Heat olive oil in a skillet over medium heat.
- 4 Pour egg mixture into the center of the skillet and cook until the edges start to crisp.
- 5 Using a spatula, lift the edges of the pancake and flip.
- 6 Cook for an additional 1-2 minutes, then remove from pan and let cool.
- 7 Enjoy your savory Korean pancake!