Spiced Squash Pancakes



Yield

Makes 24-30 Approx

INGREDIENTS

2 tablespoon extra-virgin olive oil

6 spring onions, finely chopped

2 small jalapenos, seeded and finely chopped

5 tablespoons minced ginger

2 teaspoon ground cumin

2 teaspoon ground coriander

Coarse salt and ground pepper

6 cups Roasted Spaghetti Squash, squeezed dry to remove excess moisture

4 large eggs, lightly beaten

1 cup all-purpose flour (spooned and leveled)

Nonstick cooking spray

DIRECTIONS

Preheat oven to 160 degrees.

In a large nonstick skillet, heat oil over medium-high.

Add shallots, jalapenos, and ginger and cook, stirring, until softened, 7 minutes.

Stir in cumin and coriander and cook until fragrant, 1 minute. Season with salt and pepper. Let cool slightly, 5 minutes.

Transfer to a large bowl and stir in squash, eggs, and flour.

Lightly coat electric frying pan with cooking spray; heat over medium. In batches, add batter in ¼ cupfuls to skillet and cook until pancakes are golden brown, 6 to 8 minutes, flipping halfway through.

Transfer pancakes to oven to keep warm; repeat with remaining batter.