

Saturdays *with the* Chef

Savory Summer Squash Pancakes

Pancake Mix:

- 3 medium yellow squash grated and squeezed dry
- All-purpose gluten free flour
- 2 tsp. baking powder
- Salt and pepper to taste
- Cooking oil
- 1 egg

Topping:

- Sweet peppers
- Fresh garlic
- Jalapeno
- Lime juice
- Salt and pepper to taste

1. Mix all ingredients for pancake mix.
2. In a sauté pan coated with cooking oil on medium heat, add 2 tbsp. of the pancake mixture to the pan and press with a spoon.
3. Cook 2 minutes on each side.
4. Add topping ingredients to food processor, blend.
5. Serve topping on top of pancakes with maple syrup.

