

# Chinese Zucchini Pancakes

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-zuchinni-recipe>

## Ingredients:

- 2 tablespoons fermented bean curd white or red
- 1 teaspoon Sichuan peppercorn powder
- 1/2 teaspoon five spice powder
- 6 ounces ground pork cooked, or chicken
- 2 ounces ham minced
- 1 Chinese sweet sausage, finely chopped and pan-fried (before adding it to the batter) Chinese sweet, finely chopped and pan-fried, be...
- 1/4 cup vegetable minced, preserved Chinese, such as zha-cai, ?? or radish, ???
- 1 tablespoon oyster sauce
- 1 zucchini about 250 grams
- 3/4 teaspoon salt
- 2 eggs
- 2 scallions finely chopped
- 1/4 teaspoon white pepper
- 1 teaspoon sesame oil
- 1/2 teaspoon sugar
- 1/2 cup all purpose flour more or less
- vegetable oil
- sesame seeds for sprinkling, optional

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 165 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 20 grams
7. SaturatedFat: 8 grams
8. Sodium: 1000 milligrams

9. Sugar: 2 grams

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