SHRIMP and CORN PANCAKES

Recipe by Allegra McEvedy
chef, broadcaster, writer

With the help of an adult:

1. **Mix** the chopped shrimp, corn and spring onions together. **Beat** the eggs with the soy sauce and **stir** into the rest. **Sift** the flour into the mixture and **stir** to combine.

2. **Heat** a frying pan with oil to a depth of about half a centimeter until it is hot and fizzes when you throw a corn kernel into it.

3. With a small ladle and about 2 tablespoons, **fry** pancakes in the hot oil (stand back and beware of the popping corn!).

4. **Cook** for a minute or two until the edges are brown but the middle is still runny. Then **flip** them. The second side will be much quicker, about 30 seconds.

5. **Enjoy your pancakes!**

You Will Need:

- 3.5 oz pink shrimp, peeled and roughly chopped
- 1 ear of corn, shucked, or ½ lb corn kernels
- 1 spring onion, finely chopped
- 2 eggs
- a splash of light soy sauce
- 2 tbsp plain flour
- oil to shallow fry
  - groundnut is best but sunflower or vegetable is also fine

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