

# Spinach Pancakes

## Ingredients

2 cups milk  
2 1/2 cups plain flour  
3 large eggs  
1 small onion, roughly chopped  
2 cloves garlic  
10 parsley sprigs  
10 fresh chives, snipped  
5-10 spinach leaves, ribs removed  
Oil for cooking

## Instructions

Preheat oven to 150C to keep pancakes warm.

Place everything but the spinach and oil in a processor and whizz until batter is smooth.

With machine running, add the spinach, but don't over-process. Try to leave some texture from the leaves.

Heat the oil in a pan and spoon in the batter, either in small amounts for small pancakes, or more if larger ones are desired.

Cook about 3 minutes, until under-side is browned and top is bubbled and setting, then flip to brown.

Place cooked pancakes on paper towel-lined plate, putting more paper towels on top of each one and keep warm in the oven while finishing cooking the rest of the batter.

Preparation time: 5 minute(s)

Cooking time: 5 minute(s)