

# Chive, Kale, & Parmesan Pancakes

## Directions:

In a small bowl combine flour, baking powder, salt, and pepper and set aside. In a large bowl, whisk together the egg and cream, then add chives, kale, and Parmesan and mix. Add in your dry ingredient mixture and stir until just combined.

Heat a large frying pan on medium-high heat. Once warm, add a little butter to coat the pan. Scoop about 1/2 cup of the mixture for each pancake and flatten out until 1/4 inch thick. Cook for a few minutes until the bottom is golden brown, then flip and cook on the other side. Repeat with remaining mixture.

Top each serving of pancakes with a poached egg and a sprinkle of chopped chives. Enjoy!