Plantain Pancakes

Amount Feeds 2 for dinner twice.
Time 20 min?

Ingredients

- 3 overripe plantains (black skins)
- 1/2 red onion, chopped small
- 2 eggs
- 1/2 cup (? approximately) wheat flour
- 1/4 cup (? approximately) oats
- 2 tsp baking powder
- 2 large spoonfuls minced garlic
- some powdered ginger
- dash of nutmeg
- some chili powder
- dash of salt to taste

Steps

1. Smush plantains.
2. Add eggs and onion, mix.
3. Add everything else, mix. Batter will be goopy.
4. Cook large spoonfuls (pancake-sized portions) in olive oil in a pan over medium heat.