

Pa Jun (Scallion Pancakes)

PREP TIME: 15 MIN | COOK TIME: 15 MIN | SERVINGS: 2-4

INGREDIENTS:

- 1 cup all-purpose flour
- 1 egg, beaten
- 1/2 tsp salt
- 3-4 scallions, washed
- 1 1/2 cups water
- 1 1/2 Tbsp vegetable oil
- Soy sauce, for serving

RECIPE NOTES:

- For more variety, add white onions and sliced red chilli peppers to your pancake batter.
- Shredded carrots, kimchi, and sliced mushrooms or zucchini can be added to pancake mixture for added color, texture and fiber.

DIRECTIONS:

- Cut scallions in half length-wise, then cut into 2-3 inch pieces.
- In a medium bowl, mix flour, eggs, salt, scallions, and water. Let sit for 10 minutes. Batter should be a little runnier in consistency compared to pancake batter. Add more water if needed.
- Heat oil in small/medium non-stick pan over medium heat. Pour in just enough batter to coat bottom of pan.
- Cook for 3 to 4 minutes until the bottom is golden brown. Flip and cook for an additional 2-3 minutes.
- Repeat until batter is used up.
- Serve with soy sauce or your desired condiment and enjoy!

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