



Good Wife Scallion Pancake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of chopped fresh scallion,
- 5 tbsp oil,
- 2tbsp of sesame oil,
- 3 cups of flour,
- 1 1/2 cups of hot water (water amount may be varied. Overall, the dough should not stick to your hand),
- salt

Instructions

I am going back to Taiwan tomorrow. Since I am ditching my husband and leaving him all by himself, I tried to make his life as easy as possible when I am gone. (He is a very good cook, he just gets lazy by himself) I made a huge batch of scallion pancake dough and froze it. All he needs to do when he wants to eat a pancake is let it thaw, press it flat and pan fry it.

1. Mix flour and hot water together. (Use a spatula at first, then hand mix).
2. Place the dough in a warm area for at least 30 mins.
3. Separate the dough into four pieces and use a rolling pin to flatten. (more flour can be added if the dough is sticky)
4. Brush a little oil and sesame oil on the dough and sprinkle scallions and salt evenly.
5. Roll the dough until long. Wrap this long piece of dough into a spiral.
6. Flatten the spiral with your hands and pan fry it in over low heat. Flip when browned.