



# Korean Pajeon

NIBBLEDISH CONTRIBUTOR

## Ingredients

A bunch of scallions/green onions, cut into short strips

1 cup of flour

1 cup of water

1 egg

Salt & pepper

Sauce

30ml of soya sauce

1T sugar

1t sesame oil

0.5T white distilled vinegar

1 clove chopped garlic

## Instructions

1. Mix all the ingredients
2. Set aside for 10-15minutes.
3. Meanwhile prepare the sauce by mixing all together. It's nice to add toasted sesame seeds. Toast them in the oven for that wonderful aroma...
4. Heat a little oil in the frying pan. When it's hot, pour in the mixture.
5. Flip it after 2-3 minutes, when the side has started to turn a little brown.
6. Serve warm.