





# Green Onion Pancakes

 TOTAL TIME: 45 mins  
 LEVEL: easy  
 YIELD: 4 servings

Green onion pancakes are a classic Chinese street food that served with this fresh cabbage and cucumber salad make a fragrant dinner.

## Ingredients

### Pancakes

4 C flour  
½ C boiling water  
⅓ C cold water  
4 Tbsp vegetable oil  
1 bunch green onions, chopped green part only)  
½ tsp salt

### Dipping Sauce / Salad Dressing

200ml soy  
2 tsp sriracha  
1 tsp sugar  
handful coriander, chopped  
2 tsp ginger, minced

### Salad

½ cabbage, shredded  
1 cucumber, ribbons  
1 Tbsp sesame seeds

## Directions

1. Put flour in a large bowl, create a well in the center and pour in boiling water. Set aside for 5 minutes.
2. Meanwhile, whisk together dipping sauce ingredients and set aside.
3. Toss 3 tablespoons of dipping sauce with cabbage and cucumber. Sprinkle with sesame seeds. Set aside.
4. Add cold water to flour mixture and stir until a scraggy dough forms then knead on a floured surface for 5 minutes until smooth and soft.
5. Split dough into 8 balls and roll each out to a 20cm circle. Brush with oil and sprinkle with green onions and salt then roll up (like a Swiss roll) pinching both ends. Finally, coil each roll into a spiral and roll out again until about 0.5cm thick.
6. Heat 1 tablespoon of oil in a large frying pan over medium-high heat. Cook pancakes one at a time for 2 minutes on each side until golden brown. Serve whilst hot with dipping sauce and cabbage salad on the side.