

# Korean-Style Chicken and Vegetable Pancakes

Good 7/21

Korean pa jun are a delicious take on scallion pancakes: fluffy, crisp, and loaded with all sorts of vegetables. Add ground chicken to the mix and dinner is served.

## Ingredients

4 tablespoons vegetable oil,  
plus more as needed

8 ounces ground chicken

Salt and pepper

2 eggs

2 cups flour

4 scallions

1 carrot

1 small zucchini

1 tablespoon rice vinegar

3 tablespoons soy sauce

1 teaspoon sugar

$\frac{1}{2}$  tsp. (for one recipe)  
240 grams (120g/c)

Cuisinart Shredder

cut in half

KitchenAid mixer

## Prep | Cook

1. Heat the oven to 200°F. Put 1 tablespoon oil in a large skillet (preferably nonstick) over medium-high heat. When it's hot, add the chicken, sprinkle with salt and pepper, and cook until browned, 5 to 10 minutes.
2. Crack the eggs into a medium bowl; add 2 cups flour and 1 ½ cups water and whisk to form a smooth batter. Trim and chop the scallions; add them to the batter. Trim and peel the carrot; trim the zucchini. Grate both and add to the batter.
3. When the chicken is browned, add it to the batter and wipe out the skillet. Stir the batter to incorporate all the ingredients.
4. Put 3 tablespoons oil in the skillet and return it to medium-high heat. Ladle half of the batter into the skillet and spread it out into a circle (if the first pancake is too thick, stir a little water into the remaining batter).
5. Cook, adjusting the heat so the pancake sizzles but doesn't burn, until the bottom is browned, about 3 minutes. Flip and cook until the other side is browned, about 2 minutes.

To make waffles:  
use silicone brush  
to spread olive oil  
on waffle iron.  
With our waffle iron  
set on "2", cook for  
7 minutes. Use ~½ cup of batter per waffle

6. If the pancake is crisp but still not cooked in the middle, turn the heat to medium-low and cook, flipping once, until cooked through. Transfer the pancake to the oven to keep warm and repeat with the remaining batter, adding more oil to the skillet if needed.

Combine 1 tablespoon rice vinegar, 3 tablespoons soy sauce, and 1 teaspoon sugar in a small bowl.

7. When the pancakes are done, cut them into wedges and serve with the dipping sauce.

#### VARIATIONS

##### **Korean-Style Chicken and Vegetable**

##### **Cornmeal Pancakes**

Replace  $\frac{1}{2}$  cup of the flour with  $\frac{1}{2}$  cup cornmeal.

##### **Garlic-Rosemary Chicken and Vegetable Pancakes**

Use 2 garlic cloves, minced, and 1 tablespoon minced rosemary instead of the scallions. For the dipping sauce, combine 3 tablespoons olive oil, 1 tablespoon lemon juice, and a sprinkle of salt and pepper. If you like, grate a little Parmesan over the pancakes while they're still warm.

#### NOTES

##### **EVEN FASTER**

Cook the pancakes in two skillets at the same time.

#### SIDES

**Stir-Fried Bok Choy** 927

**Cucumbers with Peanut Vinaigrette** 953

**White Rice** 941

**Fire and Ice Noodles** 950

**Cold Sesame Noodles** 949