

MARLEY SPOON



Vegetable Pajeon

with Quick Cucumber Kimchi



30-40min



2 Servings

With a crisp exterior and a pillowy center, pajeon is a Korean scallion pancake that makes a fun and delectable meal. We make a simple pancake batter and fold in fresh scallions and broccoli slaw before pan-frying until golden brown. Along with a tamari-sesame sauce for dipping, we serve a crisp cucumber-kimchi salad which adds a refreshing bite to this vegetarian meal.

What we send

- 1 cucumber
- 2 scallions
- 2 oz tamari soy sauce ²
- 1 oz rice vinegar
- ½ oz toasted sesame oil ¹
- 1½ oz cornstarch
- 5 oz self-rising flour ³
- ¼ oz baking soda
- 12 oz broccoli coleslaw blend
- 1 oz kimchi paste

What you need

- kosher salt & ground pepper
- sugar
- ¼ c neutral oil

Tools

- colander
- large nonstick skillet

Cooking tip

Make sure the oil is very hot and the batter is cold, which ensures the crisp edges. Drop a pinch of flour into the oil and when it bubbles vigorously, it's ready!

Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 32g, Carbs 61g, Protein 6g



1. Prep ingredients

Peel **cucumbers** lengthwise to create alternating green stripes. Quarter lengthwise and remove seeds; cut into 1-inch pieces. Place in a colander and toss with **1 teaspoon each of salt and sugar**. Set aside until step 6.

Trim **scallions**; halve each scallion lengthwise, then cut crosswise into 2-inch pieces.



4. Start pancake

Heat **¼ cup neutral oil** in a large nonstick skillet over high until smoking. Stir batter to recombine, then add to skillet. Lower heat to medium-high, then use spatula to spread vegetables evenly in skillet. Cook, swirling skillet occasionally, until bubbles at center of pancake burst and leave holes in surface and bottom is golden brown, 3-5 minutes.



2. Make dipping sauce

In a small bowl, whisk together **2 tablespoons tamari, 1 tablespoon water, 2 teaspoons rice vinegar**, and **1 teaspoon each of sesame oil and sugar**.



5. Flip pancake

Carefully flip **pancake** with 2 spatulas; press firmly into skillet with back of spatula to flatten. Continue to cook, pressing pancake occasionally to flatten, until second side is golden brown, 2-4 minutes longer. Transfer to a paper towel-lined plate; blot surface with another paper towel. Season lightly with **salt and pepper**.



3. Make batter

In a large bowl, whisk together **cornstarch, ¼ cup self-rising flour, 1 teaspoon salt, ½ teaspoon sugar**, and **¼ teaspoon baking soda**. Add **½ cup ice water**; whisk until just combined (batter will be very thin; it's okay if there are still some lumps). Use a spoon to gently stir in **scallions and broccoli coleslaw** until evenly combined (batter should just coat vegetables).



6. Finish & serve

In a medium bowl, toss **cucumbers** with **kimchi paste, 1 teaspoon rice vinegar**, and **½ teaspoon sesame oil**. Cut **pancakes** into wedges; serve with **dipping sauce** and **cucumber kimchi** on the side. Enjoy!