

Char Siu Pork-Stuffed Scallion Pancakes

with Tamari Dipping Sauce



2 Servings

What we send

- 1 lb pizza dough ¹
- 4 scallions
- 10 oz pkg ground pork
- ¼ oz Chinese five spice
- 2 oz hoisin sauce ^{1,6,11}
- 1 oz fresh ginger
- ½ oz toasted sesame oil ¹¹
- ¼ oz mixed sesame seeds ¹¹
- 3¾ oz mozzarella ⁷
- 1 oz salted peanuts ⁵

What you need

- neutral oil
- kosher salt & ground pepper
- ketchup
- sugar

Tools

Allergens

Wheat (1), Peanuts (5), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1.

Set **dough** out at room temperature.

Peel ginger; finely chop 1½ tablespoons. Thinly slice scallions; set aside 2 tablespoons for step 6. Finely chop 2 teaspoons garlic.

In a small bowl, stir to combine **hoisin sauce, 1 tablespoon ginger, 1 teaspoon garlic, 2 tablespoons ketchup, 1 teaspoon sugar**, and **½ teaspoon Chinese five spice**; set aside.

4.

fry in oil; transfer to paper towel lined bakingsheet or wire rack 3 min per side

brush with some of the sesame oil and sprinkle with sesame seeds

2.

Heat **1½ tablespoons oil** in a medium skillet over medium-high. Add **pork** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes. Stir in **hoisin mixture**; cook, stirring constantly, until pork is coated and sauce is thickened, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.

5. Make dipping sauce

tamari rice vinegar remaining garlic and ginger 1 tablespoon sugar

3.

Divide dough into 8 equal portions. Roll into rectangle 4x8 Sprinkle with ⅓ of remaining scallions and char siu roll from short roll to ½ inch thick

6.

brush with some of the sesame oil and sprinkle with sesame seeds and remaining scallions