

# DINNERLY



## Lunar New Year Pan-Fried Pork Buns

Celebrate Year of the Dragon!



1h



2 Servings

To celebrate the Year of the Dragon, we're whipping up these hefty pork buns to satisfy even the biggest appetite! Let's start with the flavor-packed filling—fresh ginger, ground pork, tamari, sesame oil, and mushroom seasoning. We generously pack this umami rich mixture into pan-fried buns, then top them with scallions and sesame seeds. We've got you covered! (2-p plan makes 10 pork buns; 4-p plan makes 20)



## WHAT WE SEND

- 2 scallions
- 1 oz fresh ginger
- 10 oz pkg ground pork
- ½ oz tamari soy sauce <sup>6</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- ¼ oz mushroom seasoning
- 1 lb pizza dough <sup>1</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

- sugar
- kosher salt
- all-purpose flour for dusting <sup>1</sup>
- neutral oil

## TOOLS

- microplane or grater
- rolling pin
- large nonstick skillet with lid

## COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 250kcal, Fat 14g, Carbs 21g, Protein 10g



### 1. Prep filling

Trim and thinly slice **scallions**; reserve **1 tablespoon scallion greens** for garnish. Finely grate **2 teaspoons ginger** into a medium bowl.

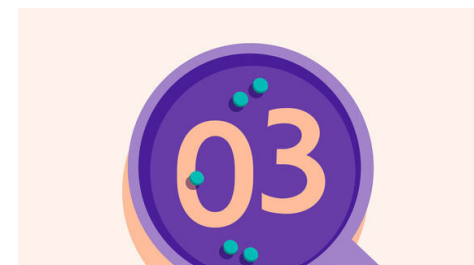
To bowl with **ginger**, add **pork**, **scallions**, **1 tablespoon tamari**, **½ teaspoons sesame oil**, **1 teaspoon mushroom seasoning**, **2 teaspoons sugar**, **½ teaspoon salt**, and **3 tablespoons water**.



### 2. Mix filling; roll dough

Stir **pork mixture** vigorously with a spoon until liquid is absorbed and filling is thickened and sticky, 3–5 minutes.

On a **lightly floured** work surface, roll **dough** into a 1-inch thick rope; cut into 10 pieces. Press pieces, flat side down, into circles. Roll each circle into a 4-inch round, keeping edges slightly thinner than center. Keep remaining dough covered while working.



### 3. Wrap buns

Add **2 tablespoons filling** to center of **each wrapper**; pull edges up and over filling. Pleat or pinch to close tops of **buns**.

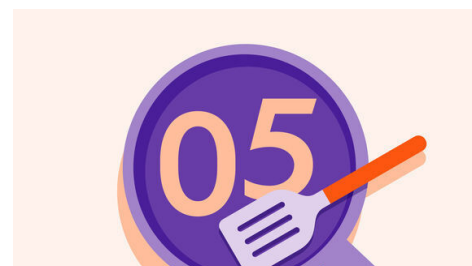
Once wrapped, cover **buns** and rest for 15 minutes. Add **¼ cup oil** to a large nonstick skillet; arrange buns in skillet, leaving ½-inch space between buns.



### 4. Cook buns

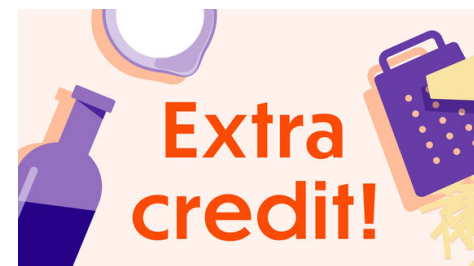
Cook **buns** over medium-high heat until **oil** bubbles; lower heat to medium. Cook until bottoms are browned, 4–6 minutes (rotate skillet around burner occasionally so buns brown evenly). Add **½ cup water** to skillet; immediately cover.

Cook **buns** until puffed and the water has evaporated, 10–12 minutes; transfer to a plate.



### 5. Serve

Sprinkle **buns** with **remaining scallions** and **sesame seeds**. Enjoy!



### 6. Get your dip on!

Bust out your favorite dipping sauce! Keep it simple with soy sauce or tamari, or add some heat with chili oil or Sriracha.