

DINNERLY



Lunar New Year: Pan-Fried Pork Buns with Scallions & Sesame Seeds

 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 ²
- ½ oz toasted sesame oil ³
- ¼ oz mushroom seasoning
- 1 lb pizza dough ¹
- ¼ oz pkt toasted sesame seeds ³

WHAT YOU NEED

- sugar
- kosher salt
- all-purpose flour for dusting ¹
- neutral oil

TOOLS

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

COOKING TIP

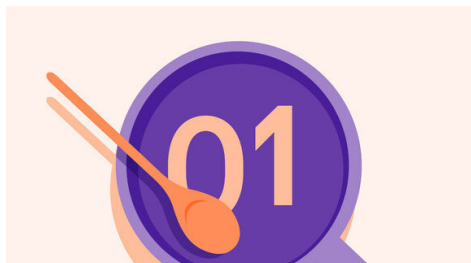
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

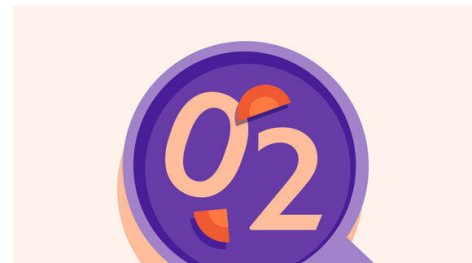
Calories 270kcal, Fat 15g, Carbs 23g, Protein 6g



1. Prep filling

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

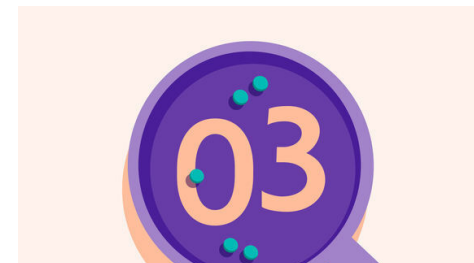
To bowl with **ginger**, add **pork**, **scallions**, **1 tablespoon tamari**, **½ teaspoons sesame oil**, **1 teaspoon mushroom seasoning**, **2 teaspoons sugar**, **½ teaspoon salt**, and **3 tablespoons water**.



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.

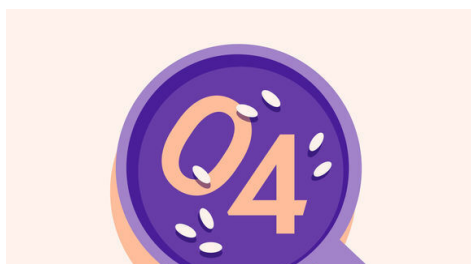
On a **lightly floured** work surface, roll **dough** into a 1-inch thick rope; cut into 10 pieces. Press pieces, flat side down, into circles. Roll each circle into a 4-inch round, keeping edges slightly thinner than center. Keep remaining dough covered while working.



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**.

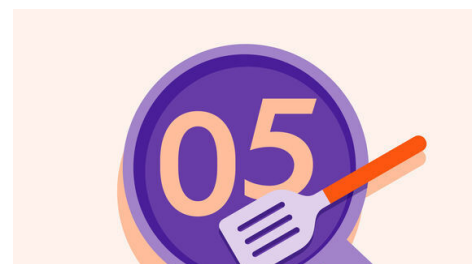
Once wrapped, cover **buns** and rest for 15 minutes. Add **¼ cup oil** to a large nonstick skillet; arrange buns in skillet, leaving ½-inch space between buns.



4. Cook buns

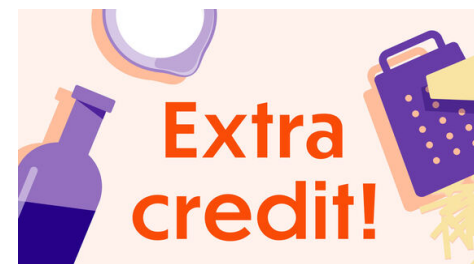
Cook **buns** over medium-high heat until **oil** bubbles; lower heat to medium. Cook until bottoms are browned, 4–6 minutes (rotate skillet around burner occasionally so buns brown evenly). Add **½ cup water** to skillet; immediately cover.

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.