

Pajeon

Korean · Appetizer · Easy · 22 min total · Serves 4

Savory Korean scallion pancake with seafood or kimchi.

Ingredients

- 1 bunch scallions (cut 3-inch)
- 1 cup flour
- 0.75 cup cold water
- 1 eggs
- 0.5 tsp salt
- 0.5 cup squid or shrimp (chopped, optional)
- 3 tbsp oil
- dipping sauce: soy, vinegar, chili

Method

1. Mix flour, water, egg, salt into batter.
2. Fold in scallions and seafood if using.
3. Heat oil in skillet, pour batter into thin round.
4. Cook 4-5 min per side until golden and crispy.
5. Serve with soy-vinegar-chili dipping sauce.

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