Chilli oil scallion pancakes



About 15 minutes · Serves 2

Ingredients

- 2 ready-to-cook scallion pancakes
- 1–2 tsp Tian Fu chilli oil
- 1 tbsp soy sauce; 1 tbsp rice vinegar; ½ tsp sugar
- Cooking oil, as directed on the pancake packet

Method

1. Cook the scallion pancakes according to the packet directions until crisp and cooked through.
2. Mix chilli oil, soy sauce, vinegar and sugar into a dipping sauce.
3. Cut the pancakes into wedges and serve hot with the sauce alongside.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili oil

150g / 5oz.

Cooking times are approximate. Check product labels for ingredients and allergens.