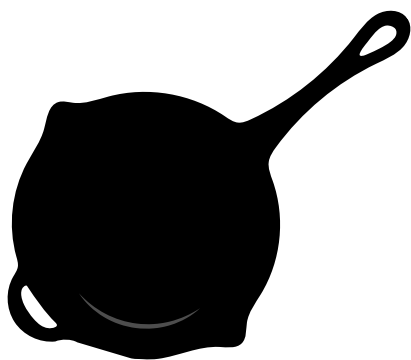


# Chinese Scallion Pancakes

## INGREDIENTS:

- 2 cups cassava flour
- ½ cup arrowroot starch or tapioca flour
- Sea salt
- 1½ cups boiling water
- 2 Tbsp toasted sesame oil
- 2 cups or more of thinly sliced scallions
- High heat oil for frying such as: avocado oil, sesame oil, coconut oil, ghee



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## DIRECTIONS

1. In a large mixing bowl, combine all the dry ingredients well.
2. Make a well in the middle of the flour and slowly pour the hot water as you are stirring to form a very wet dough. Then pour the oil and apple cider vinegar and mix thoroughly. I like to use a fork for this process.
3. Gently fold in the scallions until well incorporated with a wooden spoon.
4. Throw some arrowroot starch or tapioca flour on a clean cutting board and coat your hands as well. Using your hands, divide the dough into 3 balls and then flatten them out into thin pancakes about 1/3" thick.
5. Heat the oil in a large fry pan over medium heat. I love my cast iron skillet for this. Fry each pancake for about 2 to 3 minutes on each side until they are lightly crispy.
6. Slice up the pancakes and serve as a side "bread" and serve with some asian dipping sauce such as tamari sauce with ginger or rice vinegar and coconut aminos with more sliced scallions.

