

Korean Pancake With Scallions (Pa Jun)

Editor's Choice

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Servings: 4 servings

Nutrition Facts (per serving)

372

Calories

14g

Fat

50g

Carbs

11g

Protein

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)



163 RATINGS



SAVE RECIPE

A Korean scallion pancake is called *pa jun* (or *pajeon*). A favorite at restaurants, this recipe will show you how easy it is to make at home. Pa jun is made with a batter of flour, eggs, salt, and water. It works as a hearty snack, appetizer, or a [side dish](#) for a Korean meal.

As with many recipes and dishes, you can tweak it to your taste—many people have their own delicious versions of pa jun. It's frankly difficult to make a bad batch of scallion pancakes. They work well with many different vegetables and even with different ratios of batter to scallions. In other words, you can modify this recipe to include more batter and fewer scallions, or vice versa. It's very forgiving.

Ingredients

- 2 cups flour
- 2 large [eggs, beaten](#)
- 1 teaspoon kosher salt
- 1 bunch [scallions](#), green and white parts; halved lengthwise and cut into 2- to 3-inch lengths
- 1 1/2 cups water
- 3 tablespoons vegetable oil, for frying
- Soy sauce (or [spicy dipping sauce](#)), for serving

Steps to Make It

- 01 Gather the ingredients.
- 02 In a medium bowl, mix the flour, eggs, salt, scallions, and water, and let sit for about 10 minutes. Check the consistency before cooking. The batter should be a little bit runnier than American pancake batter, which allows the pa jun to cook quickly and evenly. Add more water if needed.
- 03 [Heat a sauté pan](#) over medium heat and coat it with a thin layer of oil.
- 04 Pour batter to fill the pan in a thin layer (about 1/3 of your batter should fill a regular sauté pan, but the amount will depend on the size of your pan).
- 05 Cook for 3 to 4 minutes until set and golden brown on the bottom.
- 06 Flip the pancake over with the help of a spatula or plate (or flip it in the air if you are good at that).
- 07 Finish by cooking 1 to 2 more minutes, adding more oil if necessary.
- 08 Serve with soy sauce or a spicy dipping sauce. Enjoy.

Tips

- You'll get the best results with this recipe if you look specifically for so-called "Asian chives." These are thicker than regular chives but thinner than typical green onions.
- You can also make pa jun using ready-made Korean pancake batter (*buchimgae*), which is often found at Asian grocery stores. You just add 3/4 cup water to every 1 cup of dry mix and any vegetables you wish.

Recipe Variations

- Add thinly sliced red chile peppers and white onions to the pa jun.
- Carrots, [kimchi](#), mushrooms, and zucchini are also popular additions to Korean scallion pancakes.

How to Store and Freeze

- Store leftover pancakes in the fridge in an airtight container separated by parchment or wax paper for up to three days. Reheat for a few minutes, flipping midway, in a lightly oiled skillet.
- Cooked and cooled pancakes can be frozen. Separate each pancake using parchment or waxed paper, place in a freezer bag, and store for up to three months. Reheat frozen Korean pancakes in a lightly oiled skillet (flipping as needed) over medium-low heat until thawed, warmed through, and crispy.

What Does Pajeon Mean in Korean?

Pa jun is commonly written in English as *pajeon* or *pachon*. *Pa* is the Korean word for scallion. *Jun* (or *jeon*, *chun*) means any food that is coated with a sort of batter and pan-fried. Jun is collectively used for savory Korean pancakes, including seafood and scallions (*haemul pa jun*), kimchi jun, and zucchini (*hobak jun*).

Recipe Tags:

Pancake

Appetizer

Korean

Fall