



HOISIN STEAK & SCALLION PANCAKE ROLL-UPS

with Cucumber-Cilantro Salad

INGREDIENTS

2 PERSON | 4 PERSON



1½ Cups | 3 Cups
Flour
Contains: Wheat



1 | 2
Mini Cucumber



¼ oz | ½ oz
Cilantro



4 | 8
Scallions



5 tsp | 10 tsp
Rice Wine Vinegar



10 oz | 20 oz
Bavette Steak



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



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HELLO

SCALLION PANCAKES

These homemade Chinese-style pancakes fry up light, crisp, and pliable—perfect for roll-ups!

PREP: 15 MIN | COOK: 65 MIN | CALORIES: 1040



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BUST OUT

- Large bowl
- Plastic wrap
- 2 Small bowls
- Paper towels
- Medium bowl
- Rolling pin
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (5 TBSP | 10 TBSP)
- Sugar (1¼ tsp | 2½ tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 MAKE DOUGH

- In a large bowl, combine **two packets plus 2 TBSP flour, ½ cup hot water, and ¾ tsp salt.** (For 4 servings, use **four packets plus 4 TBSP flour, 1 cup hot water, and 1½ tsp salt.**) (You'll use more flour later.) Using a wooden spoon, stir until combined. Let **dough** cool slightly.
- Once cool enough to handle, knead dough in bowl by firmly pressing down and away, then folding dough over itself. Repeat, rotating 90 degrees after each fold, until dough is firm and can be rolled into a ball, 30-60 seconds.
- Tightly cover bowl with plastic wrap; set aside to rest for 30 minutes.



2 PREP & MARINATE

- Meanwhile, **wash and dry produce.**
- Trim and thinly slice **cucumber** into rounds. Roughly chop **cilantro (including stems).** Trim and thinly slice **scallions.**
- In a small bowl, combine cucumber, cilantro, **1 TBSP vinegar, 1 tsp water, ¼ tsp sugar, and a pinch of salt and pepper (2 TBSP vinegar, 2 tsp water, and ½ tsp sugar for 4 servings).** Set aside.
- Pat **steak*** dry with paper towels. Thinly slice against the grain into ½-inch strips. In a medium bowl, combine steak, **hoisin, half the soy sauce, 1 tsp sugar, and a pinch of pepper (all the soy sauce and 2 tsp sugar for 4).** Stir to coat; set aside.



3 ROLL DOUGH

- In a second small bowl, combine **3 TBSP oil, 1½ TBSP flour, and ½ tsp salt (6 TBSP oil, 3 TBSP flour, and 1 tsp salt for 4 servings).** Set aside.
- Once **dough** has rested 30 minutes, divide into two balls (**four balls for 4**).
- On a **lightly floured** surface, using a rolling pin, roll out each ball into an 8-inch-wide round. Brush tops of each round with **½ TBSP flour mixture.**
- Roll each round up like a jelly roll, then coil the roll, tucking the ends underneath the dough and gently pressing to flatten the tops.



4 ADD SCALLIONS & RE-ROLL

- On a **lightly floured** surface, using a rolling pin, roll out each piece of **coiled dough** into 8-inch-wide rounds. Brush the top of each round with **½ TBSP flour mixture.** Divide **scallions** between tops of dough in a single layer and gently press into dough.
- Roll up each round like a jelly roll, then coil the roll, tucking the ends underneath the dough and gently pressing to flatten the tops. **TIP: It's OK if some scallions fall out!**



5 FORM & COOK PANCAKES

- On a **lightly floured** surface, using a rolling pin, roll out each **dough coil** into a ¼-inch-thick round. **TIP: They don't need to be perfectly round!**
- Heat **1 TBSP oil** in a medium, preferably nonstick, pan over medium heat. (**TIP: Let the oil heat up for 60-90 seconds.**) Carefully add **one scallion pancake** to pan. Cook until browned and crisp on the bottom, 2-3 minutes.
- Carefully flip and cook until browned and crisp on the bottom, 2-3 minutes more. Transfer to a paper-towel-lined plate.
- Repeat with remaining pancake, adding **1 TBSP oil** to pan between batches. Cover pancakes with a kitchen towel until ready to serve.



6 COOK STEAK

- Add **remaining vinegar** to bowl with **marinated steak;** stir to coat.
- Return pan used for scallion pancakes to medium heat. Carefully add **steak and marinade** to pan in a single layer. **TIP: Be careful—it may splatter a bit!**
- Cook, undisturbed, until steak begins to brown, 30 seconds. Stir once, then cook until steak is cooked to desired doneness, 60-90 seconds more, stirring occasionally.



7 FINISH & SERVE

- Place **scallion pancakes** on a clean work surface. Evenly divide **steak** and any **remaining sauce** from pan between bottom two-thirds of each pancake.
- Roll up pancakes, starting with filled sides, to create **roll-ups (they'll be open at the ends).** Slice crosswise at an angle.
- Divide **roll-ups** between plates and serve with **cucumber salad** on the side. **TIP: Like things spicy? Serve with your favorite hot sauce!**

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*Steak is fully cooked when internal temperature reaches 145°.