

PAN-FRIED CHIVE AND EGG POCKET

From the Kitchen of: Annie Ye & Jennifer Ming, A²ZERO Ambassador, Community Member

Preparation Time: 30 minutes | **Cook Time:** 15 minutes | **Yield:** 20 Pockets, 4-5 Servings

Common Allergens: Wheat, Egg

"There's something super satisfying about biting into a crispy, golden-brown pocket of dough, just out of the pan! This delightful snack brings together the perfect contrast of textures: the satisfying crunch of the pan-fried dough, followed by soft scrambled egg filling packed with aromatic chives. Originating from China's hardy northeastern region, these pockets of joy are a classic beloved staple, offering a nostalgic taste of my birth country and a delicious bite of tradition," says Annie, who learned to make this dish from their mother, Jennifer Ming.

"This dish has been a cherished part of my family's heritage in northeastern China, passed down through generations," they write, "When we immigrated to the U.S. and I was still a child, my mom would often make these pastries whenever chives were in season, a little piece of home amidst the newness of life a different country."

Once we settled in Iowa, my parents found that chives thrived in the local soil, and they quickly became a staple in our garden. During the growing season, the chives flourished and my parents would harvest them in abundance. They'd freeze bundles to carry us through the winter season, so we could enjoy these yummy pockets all year long.

I learned this dish from my mom: first through happy eating, then by watching, and finally hands-on with my mom from my childhood through my high school years. Those high school years, the egg and chive pockets were a staple."



ANNIE'S SUSTAINABILITY TIP:

"Use local chives and eggs grown in your own garden or local farms!

In the fall, after the chives had bloomed, my parents would harvest the delicate chive flowers and salt them, preserving them into tangy pickled chive flowers.

Bursting with flavor, these pickled flowers became a wonderful addition to soups, stews, and just about anything else we made - a true taste of the season."

INGREDIENTS:

FOR THE DOUGH:

- 1 teaspoon active dry yeast
- 1 cup warm water (more or less as needed)
- 2 1/2 cups all-purpose flour

FOR THE FILLING:

- 4 large eggs
- 1/2 teaspoon salt
- 1 Tablespoon and 2 teaspoons vegetable oil, divided
- 3 cups garlic chives, finely chopped

FOR FRYING:

- Additional vegetable oil, as needed



INSTRUCTIONS:

MAKE THE DOUGH:

- In a large mixing bowl, mix $\frac{1}{2}$ cup of warm water with the yeast. Stir to dissolve the yeast.
- Once the yeast is dissolved, add the flour. Drizzle in the remaining water, a little at a time, and mix until a dough forms.
- Knead the dough on a floured surface for about 5 minutes until it becomes smooth and elastic.

PREPARE THE FILLING:

- In a bowl, crack the eggs and add in the salt. Beat the mixture until smooth.
- Heat a non-stick skillet over medium heat and add about 1 Tablespoon of vegetable oil.
- Pour in the beaten eggs, stirring occasionally with a spatula until the eggs are just cooked through, but still soft.
- Using the spatula, break the egg into small pieces for a scrambled egg texture.
- Transfer the scrambled egg into a mixing bowl. Stir in the chopped chives and 2 teaspoons of vegetable oil. Mix well, then set the filling aside to cool.

ASSEMBLE THE POCKETS:

- Once the dough has rested, divide it into 20 portions, depending on how large you want the pockets to be.
- Roll each portion into a ball, then roll it into a flat circle, about 4-5 inches in diameter.
- Place about 1 Tablespoon of the filling into the center of each dough circle. Adjust the filling-to-dough ratio to suit your taste.
- Fold the dough over the filling to create a half-moon or crescent shape and pinch the edges tightly to seal.

COOK THE POCKETS:

- Heat a thin layer of vegetable oil over the whole skillet over medium heat.
- Carefully place the stuffed pockets in the hot skillet, cooking in batches if necessary, and fry for about 3-4 minutes per side, until golden brown and crispy.
- Remove the pockets from the skillet and drain them on paper towels.
- Serve the pockets hot. These are delicious plain or with a chili sauce!

