

# Ginger & Shiitake Braised Chicken Thighs with Scallion Pancakes

Makes 12 pancakes

## Ingredients for the Chicken Thighs:

6 True Goodness® Boneless Skinless Chicken Thighs  
1 tsp Chinese 5 spice powder  
1 Tbsp Cooking oil  
1 cup True Goodness® Shiitake Mushrooms, sliced, stems discarded  
1 tsp Ginger, minced  
1 tsp Garlic, minced  
1 Tbsp Soy sauce  
2 cup True Goodness® Chicken Stock  
1/8 cup Light brown sugar



## Ingredients for the Scallion Pancakes:

1 cup All-purpose flour  
1 True Goodness® Egg  
1½ cup True Goodness® Milk  
1 tsp Salt  
1 tsp Sesame oil  
1 Tbsp Toasted sesame seeds  
½ cup Green onion, minced (green part only)

## Optional:

Pan release (baking spray) as needed  
Hoisin sauce as desired

## Directions for the Chicken Thighs:

1. Trim off excess fat and season each side with 5 spice powder.
2. Heat a medium saucepan on medium heat; add cooking oil.
3. Add chicken thighs and brown for 3 minutes on each side.
4. Add shiitake mushrooms, ginger, garlic, soy sauce, chicken stock and brown sugar.
5. Cover, reduce heat to a simmer and cook for 15 minutes.
6. Remove from heat and rest for 10 minutes.
7. Remove chicken from cooking liquid and break into small bite-size pieces.
8. Add chicken back to cooking liquid and cook on medium-high heat until the sauce has reduced and begins to coat the chicken.
9. Remove from heat and cool to room temperature.

## Prepare the Scallion Pancake Batter:

1. Combine all ingredients except green onion and sesame seeds in a blender and pulse until smooth.
2. Stir in green onion and sesame seeds.

3. Place in an airtight container and rest for minimum 1 hour; overnight is best.

**Make the Pancakes:**

1. Heat a 6" nonstick pan on medium-low heat.
2. Spray lightly with pan release (baker's spray).
3. Add ¼ cup batter to the pan and gently swirl to make an even layer.
4. Cook for 2 minutes; carefully flip and cook for 30 seconds.
5. Repeat until all batter has been used. (Note: as you make the pancakes you can stack them directly on top of one another until ready to use; they will not stick together).

**To Plate:**

1. Lay the pancakes flat and add ¼ cup cooked chicken, then roll up like a cigar.
2. Repeat until all meat and pancakes have been used.
3. Lay out on a platter and garnish with hoisin sauce and cilantro leaves.