

## **Chive Pockets**

### **Dough + Wrapping**

4 cups flour

1 cup boiling water

1/2 cup cold water

1. Measure out flour into a large bowl.
  2. Add the boiling water to the flour and mix together. It will look a bit shredded and clumpy. This is normal!
  3. Once mixed, add the cold water and continue mixing until it forms a ball.
  4. Knead until soft and elastic (about 5 minutes).
2. Let rest for 20-30 minutes
  5. Roll out into a long rope and cut into 10 equal sized pieces. Keep unused pieces under a damp towel to prevent them from drying out.
  6. Roll into a sphere, flatten it, and then roll out circular skins.
  7. Fill with the filling, fold into a half moon, crimp, and set aside.
  8. Pan fry on medium to medium-high eat for about 2-3 minutes on each side, or until golden brown.
  9. Serve immediately!

### **Filling**

1/2 bundle chives (we used garlic chives)

3 eggs

1 package firm tofu

1 12 oz package potato noodles

13 spice seasoning, to taste

Powdered ginger, to taste

Sesame oil, to taste

Salt, to taste

1. Submerge potato noodles in water, let sit for 10 minutes. Once softened, chop or snip into 1 cm segments
2. Scramble eggs in oil at a medium heat.
3. Dice tofu into half-centimeter cubes
4. Finely mince chives
5. Add all ingredients except salt into a large bowl. Mix and let sit so that the flavors distribute.
6. Add salt last (this is because the salt makes the filling lose water.)