Top of Form

Bottom of Form

MY OTHER RECIPES

**PAN FRIED DUMPLINGS**

**YIELD: 40 DUMPLINGS**

**PREP TIME: 25 MINUTES**

**COOK TIME: 15 MINUTES**

**TOTAL TIME: 40 MINUTES**

*The best and easiest way to cook amazingly crisp potstickers! After this, you’ll never want take-out dumplings ever again. Promise!*

**INGREDIENTS:**

* 1 pound ground pork
* 1 zucchini, shredded
* 1 carrot, peeled and shredded
* 1 cup shredded Napa cabbage
* 2 large eggs, lightly beaten
* 2 cloves garlic, minced
* 2 green onions, thinly sliced
* 3 tablespoons reduced sodium soy sauce
* 1 tablespoon sesame oil
* 1 tablespoon freshly grated ginger
* 1 tablespoon mirin
* 1 teaspoon sugar
* Kosher salt and freshly ground black pepper, to taste
* 40 won ton wrappers
* 2 tablespoons vegetable oil, or more, as needed

**DIRECTIONS:**

1. In a large bowl, combine pork, zucchini, carrot, cabbage, eggs, garlic, green onions, soy sauce, sesame oil, ginger, mirin and sugar; season with salt and pepper, to taste.\*
2. To assemble the dumplings, place wrappers on a work surface. Spoon 1 tablespoon of the pork mixture into the center of each wrapper. Using your finger, rub the edges of the wrappers with water. Fold the dough over the filling to create a half-moon shape, pinching the edges to seal.\*
3. Heat vegetable oil in a large skillet over medium heat. Working in batches, add dumplings in a single layer and cook until bottoms begin to brown, about 30 seconds. Add 1/2 cup water, cover and cook for 3 minutes; uncover and cook until the liquid has evaporated completely and the bottoms are crisp and golden brown, about 2 more minutes. Repeat with remaining dumplings, adding more vegetable oil as needed.
4. Serve immediately.

*\*The filling in the dumplings does not have to be cooked prior to wrapping.*

*\*To freeze, place uncooked dumplings in a single layer on a baking sheet overnight. Transfer to freezer bags.*

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