



SEP
2016

Pork Dumplings

with Quick Pickled Veggie Salad and Soy Dipping Sauce

Making homemade dumplings sounds daunting, but we promise it's way easier than you think! So put down that takeout menu and feast on our juicy dumplings, crunchy salad, and tangy soy sauce instead.



Prep: 10 min
Total: 45 min



level 3



nut free



dairy free



Ground
Pork



Wonton
Wrappers



Ginger



Garlic



Scallions



Soy Sauce



White Wine
Vinegar



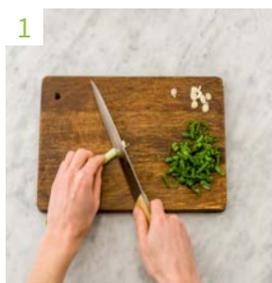
Carrot



Red
Cabbage

Ingredients	2 People	4 People	*Not Included
Ground Pork	8 oz	16 oz	Allergens
Wonton Wrappers	1) 2)	1 Pack	1) Wheat
Ginger	1 Thumb	1 Thumb	2) Eggs
Garlic	2 Cloves	4 Cloves	3) Soy
Scallions	2	4	Tools
Soy Sauce	3)	2 T	Peeler, Large bowl,
White Wine Vinegar	2 T	4 T	Medium bowl, 2 Small
Carrot	1	2	bowls, Damp towel,
Red Cabbage	4 oz	8 oz	Large pan
Sugar*	4 t	4 t	
Vegetable Oil*	2 T	4 T	

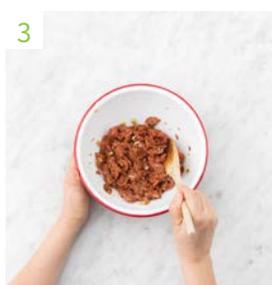
Nutrition per person Calories: 561 cal | Fat: 25 g | Sat. Fat: 6 g | Protein: 29 g | Carbs: 50 g | Sugar: 15 g | Sodium: 1135 mg | Fiber: 4 g



1 Prep: Wash and dry all produce. Using a vegetable peeler, peel, then shave the **carrot** into ribbons lengthwise. Peel, then mince or grate the **ginger**. Mince or grate the **garlic**. Thinly slice the **scallions**, keeping the **greens** and **whites** separate.



2 Make the salad: In a large bowl, combine the **cabbage, carrots, white wine vinegar, 1 teaspoon sugar**, and a large pinch of **salt**. Set aside to marinate. **TIP:** The longer it sits, the better!



3 Make the dumpling filling: In a medium bowl, combine the **pork, ginger, garlic, scallion whites**, and **1 teaspoon soy sauce**. Season with **salt** and **pepper**.



4 Assemble the dumplings: Fill a small bowl with **water**, and keep to the side of your work area. Place a **wonton wrapper** on a clean and dry surface. Fill with a teaspoon of **dumpling filling**. With your fingertips, wet the edges with water, then fold over to form a triangle. Press to seal. Set aside under a damp towel, and repeat until the filling is used up (you will have extra wrappers).

5 Cook the dumplings: Heat a thin layer of **oil** in a large pan over medium-high heat. Working in batches, cook the **dumplings** about 1 minute per side, until golden brown. Remove from the pan and set aside. Once all the dumplings are browned, return them to the pan. Reduce heat to low, and carefully pour **1/4 cup water** into the pan. Cover and steam 4-6 minutes. Uncover and cook over medium-high heat for 2 more minutes, until the water evaporates.

6 Finish and plate: While the **dumplings** cook, combine the remaining **soy sauce, 1 Tablespoon sugar**, and the **scallion greens** in a small bowl. Serve the **pork dumplings** with the **soy dipping sauce** and **pickled veggie salad** on the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

