

# Chinese vegetable dumplings

**Difficulty:** Easy

**Type:** Main

**Allergy advice:**

**Serves:** 18

**Cuisine:** Chinese

**From the garden:** Asian leafy greens, garlic, carrots

**Season:**

Equipment	Ingredients
<ul style="list-style-type: none"> <li>• 1 baking tray</li> <li>• 1 large steamer</li> <li>• baking paper</li> <li>• chopping boards and mats</li> <li>• Vegetable peeler</li> <li>• Measuring cups and spoons</li> <li>• Small bowl of water</li> <li>• Serving plates</li> <li>• Frying pan</li> <li>• Cooks knives</li> <li>• Spatula</li> </ul>	<ul style="list-style-type: none"> <li>• 1 Tablespoon olive oil</li> <li>• Fresh ginger, 1cm grated</li> <li>• 2 garlic cloves, crushed</li> <li>• 2 spring onions, thinly sliced</li> <li>• 2 cups mixed Asian leafy greens, or Wombok, washed and thinly sliced</li> <li>• 1 small carrot, peeled and grated</li> <li>• 30 grams mushrooms, wiped with paper towel then finely chopped</li> <li>• ¼ cup frozen corn</li> <li>• ¼ cup frozen peas</li> <li>• 2 Tablespoons soy sauce</li> <li>• Gow gee dumpling wrappers</li> </ul>

## What to do:

1. Prepare all of the ingredients as per the instructions on the ingredients list. Place the steamers lined with baking paper onto the base  $\frac{1}{2}$  filled with water and turn on high heat.
2. Heat oil in a frying pan over medium heat. Add garlic, ginger, spring onions, carrot and frozen peas and corn and sauté for 5 mins.

- 3. Now add the leafy greens and mushrooms and cook till the vegetables have wilted and just cooked. Remove from heat and set aside to cool.**
- 4. Meanwhile clean your work space and prepare to assemble the dumplings.**
- 5. Place Gow gee wrappers onto a clean work surface. Spoon 1 heaped teaspoon of the vegetable mixture on 1 half of each wrapper. Brush the edges with cold water and fold over to enclose the filling. Press the edges together to seal, removing air bubbles as you seal them.**
- 6. Cook the dumplings in the steamers for about 10 minutes or until tender.**
- 7. Serve with small dishes or ramekins of soy sauce for dipping. Some grated ginger may be added to the Soy sauce also.**

