

Chinese Soup Dumplings

Yield: 20 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-scallion-chicken>

Ingredients:

- 1 tablespoon unflavored gelatin
- 2 cups chicken Progresso, Cooking Stock
- 1 pound ground chicken
- 1/4 pound shrimp peeled, deveined raw, finely chopped
- 3 scallions thinly sliced
- 1/2 teaspoon ginger grated
- 1/2 teaspoon garlic grated
- 1 1/2 tablespoons low sodium soy sauce or tamari
- 1 1/2 teaspoons Shaoxing wine Chinese, rice wine or dry sherry
- 1 1/2 teaspoons sugar
- 1/4 teaspoon sesame oil
- 3/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 cup low sodium soy sauce or tamari
- 1/4 cup chinese black vinegar
- 1 inch ginger piece of, cut into matchsticks
- 1 package dumpling wrappers round
- 4 napa cabbage leaves or green

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 45 milligrams
4. Fat: 3 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 420 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Chinese Soup Dumplings above. You can see more 15 recipe for chinese scallion chicken Unlock flavor sensations! to get more great cooking ideas.