

Cantonese Style Pork and Shrimp Dumplings

Yield: 40 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-homemade-chinese-dumpling-skins>

Ingredients:

- 1/4 pound ground pork
- 1 cup watercress chopped
- 4 ounces water chestnuts, drained and chopped
- 1/4 cup green onions chopped
- 1 tablespoon oyster sauce
- 1 1/2 tablespoons sesame oil
- 1 teaspoon minced garlic
- 1 teaspoon soy sauce
- 1/8 teaspoon ground white pepper
- 1/8 teaspoon salt
- 16 ounces dumpling skins round
- 1 pound medium shrimp peeled and deveined

Nutrition:

1. Calories: 25 calories
2. Cholesterol: 20 milligrams
3. Fat: 1.5 grams
4. Protein: 3 grams
5. Sodium: 45 milligrams

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