

# Chinese Pork Dumplings + Chili Oil

Yield: 8 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-hot-chili-oil-recipe>

## Ingredients:

- 1 pound ground pork
- 1 large egg
- 2 tablespoons low sodium soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar
- 1 tablespoon dark brown sugar
- 3 cloves garlic minced
- 2 inches fresh ginger piece, minced
- 1/4 teaspoon coarse salt
- 1/4 teaspoon ground black pepper
- 1/2 cup green onion finely chopped
- 32 wonton wrappers
- 3 tablespoons canola oil
- 2 cups water or stock
- 1 tablespoon chili oil
- 1 tablespoon low sodium soy sauce
- 1/2 tablespoon dark brown sugar
- 1 pinch crushed red pepper flakes

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 70 milligrams
4. Fat: 22 grams
5. Fiber: 1 grams
6. Protein: 14 grams
7. SaturatedFat: 5 grams

8. Sodium: 500 milligrams
  9. Sugar: 3 grams
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