

# Northern Chinese Cumin Lamb Dumplings

Yield: 20 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-leg-of-lamb-recipe>

## Ingredients:

- 2 teaspoons cumin seeds whole
- 5 1/4 ounces lamb mince
- 1 egg
- 2 tablespoons Shaoxing wine Chinese
- 1 tablespoon soy sauce
- 1/2 teaspoon dark soy sauce
- 2 teaspoons grated ginger finely
- 4 tablespoons spring onion finely sliced, scallions
- 20 gyoza wrappers or gow gee
- 1 tablespoon vegetable oil
- chilli oil to serve, try my homemade version here
- soy sauce to serve

## Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 15 milligrams
4. Fat: 4 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 160 milligrams

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