

Money Bag Dumplings

Yield: 16 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-money-pocket-recipe>

Ingredients:

- 2 ounces dried shiitake mushrooms soaked overnight or in hot water for at least 2 hours until rehydrated; save the soaking water
- 2 teaspoons ginger minced
- 1/2 cup carrot finely diced
- 1 cup bamboo shoots finely diced
- 3 tablespoons vegetable oil
- 2 teaspoons Shaoxing wine
- 4 teaspoons light soy sauce
- 2 teaspoons vegetarian oyster sauce or regular oyster sauce, if the dish doesn't have to be vegetarian
- 2 tablespoons scallions mostly green parts, finely chopped
- 16 cilantro stems each about 5 inches/13 cm long; substitutions include young scallions, chives, and garlic chives
- 16 dumpling wrappers Hong-Kong-Style yellow, substitutions: tofu skin, soaked tofu sheets, blanched yellow napa cabbage leaves

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 9 grams
3. Fat: 3 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. Sodium: 150 milligrams
7. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Money Bag Dumplings above. You can see more 18 chinese money pocket recipe Experience flavor like never before! to get more great cooking ideas.