

# Chicken Siu Mai (Chicken Dumplings)

Yield: 24 min  
Total Time: 65 min

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

## Ingredients:

- 10 ounces boneless chicken skinless, trimmed, patted dry, and coarsely ground
- 1/3 cup water chestnuts finely diced, peeled, and washed
- 1/3 cup bamboo shoots finely diced
- 1/3 cup scallions thinly sliced
- 2 1/2 tablespoons cornstarch
- 2 tablespoons oil White Peppercorn
- 2 tablespoons oyster sauce
- 1 tablespoon fresh ginger peeled and minced
- 1 tablespoon shao hsing wine or dry sherry
- 1 1/2 teaspoons sugar
- 1 teaspoon soy sauce
- 1 teaspoon toasted sesame oil
- 1/4 teaspoon salt
- 1 pinch ground white pepper freshly
- 1 large egg white beaten
- 24 dumpling wrappers cut into 2 1/2-inch rounds
- vegetable oil for steamer basket
- dipping sauce Mustard

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 10 milligrams
4. Fat: 4 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 0.5 grams

8. Sodium: 270 milligrams

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