

Classic Chinese Dumplings (Jiaozi)

Yield: 30 min
Total Time: 70 min

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

Ingredients:

- 8 ounces napa cabbage about 1/4 head, plus extra leaves for lining if steaming
- 8 ounces ground pork
- 1/2 bunch scallions green and white parts, finely chopped
- 1/2 cup garlic chives finely chopped
- 1 clove garlic finely chopped
- 2 ginger teapoons freshly grated peeled
- 2 tablespoons soy sauce
- 1/2 teaspoon sesame oil toasted, Asian
- 1 pound dumpling wrappers round
- 1/4 cup soy sauce
- 2 tablespoons rice vinegar
- 1 teaspoon scallions thinly sliced, white part only
- 1/4 teaspoon toasted sesame seeds
- 1/2 teaspoon freshly ground black pepper

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 5 milligrams
4. Fat: 2 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 270 milligrams

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