

Har Gao (Shrimp Dumplings)

Yield: 16 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-chinese-prawn-dumpling-recipe>

Ingredients:

- 1 piece pork fat or slab bacon, optional
- 2 1/4 teaspoons cornstarch
- 3/4 teaspoon oyster sauce
- 1/2 teaspoon sugar
- 1/4 teaspoon sesame oil
- 1/4 teaspoon ground white pepper
- 1/2 egg white lightly beaten
- 4 ounces shrimp peeled, deveined, tails removed, finely minced
- 1/4 cup water chestnuts minced
- 2 tablespoons scallions very thinly sliced, white part only
- 1 tablespoon kosher salt minced canned bamboo shoots, to taste
- 16 gyoza wrappers 3 1/2" round
- 1/2 cup hoisin sauce
- 2 tablespoons scallions chopped

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 15 milligrams
4. Fat: 1 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. Sodium: 780 milligrams
8. Sugar: 2 grams

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