

# GYOZA/ JAPANESE PAN-FRIED DUMPLINGS (35-40 dumplings)

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-cabbage-side-dish-recipe>

## Ingredients:

- 1 pound pork loin ground
- 7 leaves napa cabbage
- 1 1/4 teaspoons kosher salt
- 1 piece fresh ginger peeled and grate with microplane
- 2 tablespoons sake
- 3 tablespoons soy sauce
- 2 tablespoons sesame oil
- 1/2 cup chives minced, discard bottom inch
- 1/4 cup spring onions minced, both white and green parts
- 1/2 teaspoon garlic grated, 2 cloves
- 1/2 tablespoon sugar
- 1 pinch freshly ground black pepper
- 1 package dumpling wrappers round
- 1/4 cup chicken stock
- 1 tablespoon vegetable oil
- 1/2 cup soy sauce
- 1/4 cup rice wine vinegar
- 1 teaspoon hot chili oil
- 2 teaspoons sugar

## Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 80 milligrams

4. Fat: 29 grams
5. Fiber: 3 grams
6. Protein: 38 grams
7. SaturatedFat: 6 grams
8. Sodium: 3950 milligrams
9. Sugar: 5 grams

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