

Homemade Vegan Gyoza (Japanese dumplings)

Yield: 40 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-prawn-gyoza-recipe>

Ingredients:

- 1 block pressed tofu 325g
- 3 garlic cloves minced
- 1 1/2 tablespoons ginger minced
- 1 head cabbage 225g
- 1/2 package bamboo 105g
- 1 bunch chives
- 5 dried shiitake mushrooms rehydrated
- 2 1/2 tablespoons mirin
- 3 tablespoons soy sauce
- 3 tablespoons sesame oil
- 2 1/2 tablespoons corn starch
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon pepper or to taste

Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 2 grams
3. Fat: 2 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. Sodium: 100 milligrams

Thank you for visiting our website. Hope you enjoy Homemade Vegan Gyoza (Japanese dumplings) above. You can see more 15 japanese prawn gyoza recipe Get cooking and enjoy! to get more great cooking ideas.