

Japanese Gyoza (Meat & Cabbage Dumplings)

Yield: 42 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-recipe-simmered-shiitake-mushroom-sake>

Ingredients:

- 1 package dumpling wrappers round
- 280 grams minced pork / chicken
- 3 napa cabbage leaves minced
- 1 spring onion chopped
- 2 cloves garlic minced
- 1 tablespoon ginger grated
- 2 shiitake mushrooms finely diced
- 1/2 tablespoon sake / cooking wine
- 2 teaspoons sesame oil
- 1 teaspoon soy sauce
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- white pepper to taste
- 2 tablespoons oil
- 1/2 cup water
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- chilli oil Layu /, to taste, optional

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 5 milligrams
4. Fat: 2 grams
5. Fiber: 1 grams
6. Protein: 3 grams

7. Sodium: 110 milligrams

8. Sugar: 1 grams

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