

Thai Steamed Dumplings With Dipping Sauce

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/steamed-dumplings-recipe-indian>

Ingredients:

- 1 package dumpling round, wraps, available frozen at most Asian stores
- 1 package banana leaves for lining the steamer
- 1 pound ground chicken or pork or turkey, or leftover roast chicken or turkey
- 6 shiitake mushrooms chopped
- 3 cloves garlic minced
- 1 galangal thumb-size piece, or ginger, grated
- 3 spring onions sliced
- 2 tablespoons fish sauce available in tall bottles at Asian food stores
- 2 tablespoons soy sauce
- 1/2 teaspoon white pepper or substitute 1/4 tsp. black pepper
- 1 egg
- 1/4 cup soy sauce
- 1 teaspoon dark soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon fish sauce
- 2 teaspoons sugar
- 1 fresh lime juice squeeze of, or to taste
- chilies Optional: fresh-cut, or 1/2 tsp. cayenne pepper

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 155 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 26 grams
7. SaturatedFat: 3 grams

8. Sodium: 2640 milligrams
 9. Sugar: 4 grams
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