

Japanese Gyoza

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/shichimi-togarashi-japanese-spice-recipe>

Ingredients:

- 10 ounces ground pork
- 4 cups napa cabbage super finely sliced
- 1 teaspoon kosher salt
- 1/4 cup chives nira, regular chives or green onions, finely sliced
- 1/2 teaspoon ginger grated on a microplane
- 3 cloves garlic grated on a microplane or put through a garlic press
- 1 teaspoon shichimi togarashi, or 1/4 tsp cayenne
- 2 teaspoons shiro miso
- 1 1/2 teaspoons sesame oil
- 40 dumpling wrappers round
- shichimi Togarashi, to season
- 2 tablespoons Japanese soy sauce
- 1 tablespoon rice wine vinegar

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 60 milligrams
4. Fat: 19 grams
5. Fiber: 4 grams
6. Protein: 23 grams
7. SaturatedFat: 6 grams
8. Sodium: 1620 milligrams
9. Sugar: 2 grams

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