

Gyoza

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 packet gyoza store-bought, wrapper
- oil for pan-frying
- water for steaming
- 8 ounces ground pork
- 2 ounces cabbage shredded and cut into small pieces
- 1 ginger thumb-sized, peeled and grated
- 1 clove garlic peeled and grated
- 1/2 tablespoon corn starch
- 1 tablespoon soy sauce
- 1/2 tablespoon sake
- 3 dashes white pepper
- 1/2 teaspoon sesame oil
- 1 tablespoon scallion chopped, green part only
- 1 pinch salt
- 4 tablespoons ponzu Japanese
- 1/2 teaspoon sesame oil

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 40 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 5 grams
8. Sodium: 340 milligrams
9. Sugar: 3 grams

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