

# Japanese Gyoza Dumplings

Yield: 54 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/urbane-cafe-japanese-chili-garlic-dressing-recipe>

## Ingredients:

- 5 cups napa cabbage about 1 pound/450g, roughly chopped into large pieces
- 8 ounces ground pork 70% to 80% lean, 225g
- 1 clove garlic smashed
- 1 1/2 teaspoons fresh ginger minced
- 1 scallion chopped
- 2 tablespoons vegetable oil plus more for pan-frying
- 1/2 teaspoon sesame oil
- 2 teaspoons soy sauce
- 3/4 teaspoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon white pepper
- gyoza wrappers Store-bought
- 2 tablespoons soy sauce
- 1 teaspoon rice vinegar
- 1 tablespoon hot water
- 1 teaspoon sugar

## Nutrition:

1. Calories: 20 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 5 milligrams
4. Fat: 1.5 grams
5. Protein: 1 grams
6. Sodium: 70 milligrams

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