



Gyoza



Ingredients

- vegetable oil
- 1 tbsp fresh ginger, peeled and grated
- 2 cups baby wong bok cabbage, finely sliced
- 1 carrots, peeled and grated
- 10 pak choy leaves, washed and finely sliced or snipped with scissors
- 1 broccolini, washed and finely sliced or snipped with scissors
- 2 tbsp finely sliced shallots
- 1 tbsp brown sugar
- 1 packet gyoza wrappers
- soy sauce

Preparation

1. Heat a little vegetable oil in a saucepan. Add ginger and cabbage and cook over a medium heat until cabbage is soft and liquid has been cooked out, about 10 minutes. Allow to cool. Stir through carrot, pak choy, broccolini, shallots and brown sugar.
2. Place a small spoonful of cabbage mixture in the centre of each gyoza wrapper.
3. Use your fingers to just wet the edge of the wrapper. Fold over and press down with fingers to seal, try to avoid any air bubbles. Crimp wrappers a few times to help seal.
4. Heat a little more vegetable oil in a large non-stick fry pan over a medium heat. Add Gyoza and fry until golden on one side, about 2 minutes. Add enough water to come $\frac{1}{2}$ cm up the sides of the Gyoza. Have a lid ready to cover the fry pan as soon as the water is added as it will spit like crazy. Leave the lid on for 3 minutes. Remove and allow water to evaporate and the Gyoza to fry in the oil again.
5. Serve with soy sauce.
6. Makes about 30.

