

Shiitake Mushroom & Cabbage Dumplings

with Garlic Roasted Tatsoi

The humble dumpling is a universal, time-tested favorite. And with the right ingredients, dumplings can make for an incredibly satisfying entrée. In this recipe, we're filling ready-to-use dumpling wrappers with sautéed shiitake mushrooms and Chinese napa cabbage. Then we're pan-frying the tender dumplings to give them crackling crusts. On the side, we're serving a soy dipping sauce, along with another Chinese cabbage variety: leafy green, baby tatsoi, simply roasted with garlic.



Ingredients

- 12 Dumpling Wrappers
- 6 Ounces Baby Tatsoi
- 6 Ounces Napa Cabbage
- 6 Ounces Shiitake Mushrooms
- 3 Cloves Garlic
- 1 Scallion

Knick Knacks

- 3 Tablespoons Soy Sauce
- 2 Tablespoons Butter
- 1 Tablespoon Rice Vinegar
- 1 1-Inch Piece Ginger

Makes 2 Servings

About 570 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Stack the dumpling wrappers on a plate and cover with a damp paper towel. Cut off and discard the mushroom stems; thinly slice the caps. Thinly slice the scallion on an angle, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Cut out and discard the cabbage core; thinly slice the leaves. Halve the tatsoi lengthwise. To make the dipping sauce, in a bowl, combine the **soy sauce** and **vinegar**.

2



Make the filling:

In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 5 to 7 minutes, or until browned and crispy. Add the **white bottoms of the scallion, ginger and cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the cabbage has wilted. Transfer to a cutting board; when cool enough to handle, finely chop. Transfer to a medium bowl and season with salt and pepper to taste. Rinse and wipe out the pan.

3



Roast the tatsoi:

Place the **tatsoi** and **garlic** on a sheet pan. Drizzle with oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned tatsoi in a single, even layer, cut sides down, and roast 10 to 12 minutes, or until the leaves are lightly browned and the stems are tender when pierced with a fork. Remove from the oven and set aside in a warm place.

4



Assemble the dumplings:

While the tatsoi roasts, fill a small bowl with lukewarm water. Place the **dumpling wrappers** on a clean, dry work surface. Spoon about 1 tablespoon of the **filling** into the center of each wrapper (you may have extra filling). Working 1 at a time, using your fingers, lightly moisten the edges of the wrappers with water; carefully fold the wrappers in half over the filling. Using a fork, press down on the edges to crimp and seal the dumplings. Transfer to a plate and cover with a damp paper towel.

5



Cook the dumplings:

In the pan used to make the filling, heat a thin layer of oil on medium-high until hot. Add the **dumplings** in a single, even layer and cook 1 to 3 minutes on the first side, or until golden brown. Flip the dumplings and add the **butter**. Cook, occasionally spooning the butter over the dumplings, 1 to 3 minutes, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

6



Plate your dish:

Divide the **cooked dumplings** and **roasted tatsoi** between 2 plates. Serve with the **dipping sauce** on the side. Garnish with the **green tops of the scallion**. Enjoy!