

Crispy Shiitake-Ginger Dumplings

with Roasted Bok Choy & Sweet Soy Dipping Sauce

These crispy dumplings are packed with savory flavor. We're making our filling with shiitake mushrooms and napa cabbage, infused with the classic aromatic combination of scallions, ginger and garlic. After assembling the dumplings—a fun activity for the whole family!—a quick pan-fry is all they need to achieve the perfect, golden-brown exterior. (Chefs, take note: we're sending you six more dumpling wrappers than you need, so feel free to save them for another occasion!)

 **Blue Apron Wine Pairing**
Las Canovas Tempranillo, 2014



Ingredients

24 Dumpling Wrappers
5 Cloves Garlic
2 Scallions
¾ Pound Naiyu Bok Choy
¾ Pound Napa Cabbage
½ Pound Shiitake Mushrooms

Knick Knacks

4 Tablespoons Butter
2 Tablespoons Rice Vinegar
1 Tablespoon Sesame Oil
1 1-Inch Piece Ginger
¼ Cup Soy Glaze

Makes: 4 servings | **Calories:** about 515 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



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. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Peel and finely chop the garlic and ginger. Cut out and discard the cabbage core; thinly slice the leaves crosswise. Halve the bok choy lengthwise.

2



Make the filling:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms**; cook, stirring occasionally, 3 to 5 minutes, or until browned and crispy. Add the **ginger, cabbage, white bottoms of the scallions and half the garlic**; 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 bowl; season with salt and pepper to taste. Rinse and wipe out the pan.

3



Assemble the dumplings:

Fill a small bowl with lukewarm water. Working in 3 batches of 8, place the **dumpling wrappers** on a clean, dry work surface. (You will have extra wrappers.) Spoon about 1 tablespoon of the **filling** into the center of each wrapper. 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.

4



Cook the dumplings:

In the pan used to make the filling, heat a thin layer of oil on medium-high until hot. Add **half the dumplings** in a single, even layer; cook 1 to 3 minutes on the first side, or until golden brown. Flip and add **half 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, leaving any melted butter in the pan; immediately season the cooked dumplings with salt and pepper. Repeat with the **remaining dumplings and remaining butter**.

5



Roast the bok choy:

While the dumplings cook, place the **bok choy** and **remaining garlic** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned bok choy in a single, even layer, cut sides down. Roast 10 to 12 minutes, or until lightly browned and the stems are tender when pierced with a fork. Remove from the oven.

6



Make the dipping sauce & serve your dish:

While the bok choy roasts, in a small bowl, whisk together the **soy glaze, vinegar and sesame oil**. Transfer the **cooked dumplings** and **roasted bok choy** to serving dishes. Garnish with the **green tops of the scallions**. Serve with the **dipping sauce** on the side. Enjoy!