

Shrimp & Shiitake Dumplings

with Sautéed Bok Choy & Soy Dipping Sauce

These delectable dumplings are packed full of delicious umami flavor. We're making our filling with shrimp, shiitake mushrooms, Chinese black bean sauce (made from fermented black soybeans) and traditional aromatics. (After rehydrating the dried mushrooms for the filling, we're using a bit of the infused water to finish cooking our dumplings.) A fragrant dipping sauce balances these savory flavors with the sweet, citrusy combination of soy glaze and Meyer lemon—famed for its mellow acidity and fruity aroma.



Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015
Peltier Vermentino, 2014



Ingredients

10 Ounces Shrimp
12 Dumpling Wrappers
6 Ounces Baby Bok Choy
3 Cloves Garlic
1 Meyer Lemon
½ Bunch Garlic Chives

Knick Knacks

2 Tablespoons Soy Glaze
2 Teaspoons Black Bean Sauce
1 Shallot
1 Tablespoon Rice Vinegar
1 Teaspoon Furikake
½ Ounce Dried Shiitake Mushrooms

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1018

Recipe #1018

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. In a medium bowl, combine the **mushrooms** and $\frac{3}{4}$ **cup of hot water**; let stand for at least 10 minutes. Stack the wrappers on a plate; cover with a damp paper towel. Peel and mince the garlic and shallot. Thinly slice the garlic chives. Cut off and discard the root end of the bok choy; halve crosswise and separate the leaves. Quarter and deseed the lemon. Finely chop the shrimp and transfer to a bowl. Thoroughly wash your hands, knife and cutting board after handling the shrimp.

2



Make the filling:

Reserving the water, transfer the **mushrooms** to a cutting board and finely chop. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **shallot** and **half the garlic chives**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the chopped mushrooms; cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **chopped shrimp**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly opaque. Stir in the **vinegar**, **black bean sauce** and **half the furikake**. Cook, stirring frequently, 30 seconds to 1 minute, or until the shrimp is cooked through. 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. Place the **wrappers** on a work surface. Spoon about 1 tablespoon of the **filling** into the center of each wrapper (you will have extra filling). Using your fingers, working 1 at a time, moisten the edges of the wrappers with water; fold in half over the filling. Press down on the edges with a fork to seal. Transfer to a plate; cover with a damp paper towel.

4



Cook the dumplings:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **dumplings**; cook 2 to 3 minutes on the first side, or until browned. Flip; add the **reserved mushroom water** to the pan (be careful, as the liquid may splatter). Increase the heat to high; cook 2 to 3 minutes, or until browned and the water has cooked off. Transfer to a plate; set aside in a warm place. Wipe out the pan.

5



Cook the bok choy:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **bok choy**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Add **2 tablespoons of water**; cook, stirring occasionally, 1 to 2 minutes, or until cooked off. Turn off the heat; season with salt and pepper to taste.

6



Make the dipping sauce & plate your dish:

In a bowl, combine the **soy glaze**, **remaining garlic chives** and **the juice of 2 lemon wedges**. Season with salt and pepper to taste. Divide the **cooked bok choy**, **remaining filling** and **cooked dumplings** between 2 dishes. Garnish with the **remaining furikake**. Serve with the **remaining lemon wedges**, if you'd like. Enjoy!