



## Vegetable Dumplings

Makes about 50 piece

### **Ingredients:**

2 each	Carrots – peeled, cut into chunks
8 oz.	Extra Firm tofu
4 oz.	Button Mushrooms – sliced
4 oz.	Shiitake Mushrooms – sliced
8 oz.	Spinach – Baby
8 each	Cabbage – Chinese – Large leaves
4 each	Garlic cloves
½ Bun.	Cilantro – rinsed
1 each	Egg – beaten
1 Tbsp.	Fresh ginger – minced
2 Tbsp.	Soy Sauce
3 Tbsp.	Cornstarch
2 Tbsp.	Hoisin Sauce
1 Tbsp.	Sesame Oil
50 each	Wonton Wrapper – 3 inch
Garnish	Black and White Sesame Seeds
Garnish	Scallions – sliced thin

### **Directions:**

#### Filling Prep:

Thoroughly dry the carrots, tofu, mushrooms, spinach, cabbage, garlic and cilantro and place in a food processor and chop until very fine – transfer to a large bowl.

Mix the egg, ginger, soy. Cornstarch, hoisin and sesame oil together.

Add the egg mixture to the vegetable mixture – blend well. If there is any excess liquid – drain it well.

#### Assembly:

Place a wonton wrapper on a flat surface, place a spoonful of the vegetable mixture in the center of the wrapper.

Brush the edges of the wrapper with water and crimp the edges together to form a tight seal.

Repeat until all are filled. Place on a tray until needed.

#### Cooking:

Bring a large pot of water to a boil, reduce to a soft boil.

Drop in the dumplings and cook for 3-4 minutes or until they float to the top.

Remove with a slotted spoon, drain well, garnish and serve with a variety of sauces – such as Hot Mustard, Sweet Chili Sauce and Hoisin.

Serve with a mixture of sauces – such as Chinese Mustard, Hoisin, Ponzu etc...

Note: - Add some Chinese BBQ Pork to the filling for another version

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