

CHINESE CHICKEN DUMPLINGS

DAIRY
FREE

FREEZER
FRIENDLY



Makes
25



Prep Time 30–40
minutes



Cook Time 20–25
minutes



Test Your
Skills



INGREDIENTS

Dumpling Filling:

- 150g chicken mince
- 1 tsp finely chopped lemongrass
- ½ tsp finely grated ginger

METHOD

1. To make the Dumpling Filling: In a bowl, mix all the ingredients together.
3. To make the dumplings: Wet the edge of a dumpling wrapper. Place a teaspoonful of the filling in the middle of the wrapper. Fold the wrapper in half to form a semi-

- 1 cup finely chopped cabbage
- 1 spring onion, chopped
- Handful of fresh coriander leaves, chopped
- 1 tsp chicken stock powder
- 2 tsp cornflour
- 1 tsp sesame oil
- 1 Tbsp **Wattie's Bit on the Side Sweet Chilli Sauce**

- 25 dumpling wrappers

Sweet Chilli Dipping Sauce:

- ½ cup **Wattie's Bit on the Side Sweet Chilli Sauce**
- 1–2 Tbsp lime juice
- 1 tsp fish sauce
- Handful of fresh coriander leaves, chopped

circle. Pinch the sides of the wrapper to seal the mixture. Crimp the seal with your fingers to form pleats, or use a fork. Stand the dumpling, seam side up, on a tray lined with baking paper. Repeat with the remaining filling and wrappers, keeping the dumplings separate on the tray to avoid them sticking together.

4. Line a bamboo or metal steamer with baking paper. Steam the dumplings over boiling water for 10–12 minutes or until they are tender and filling is cooked. Remove from the steamer and stand for 1–2 minutes before serving them with the dipping sauce.
5. To make the dumplings crispy. Heat a little oil in a non-stick frying pan. Place the steamed dumplings seam side up into the pan and cook over a medium heat until the bases are golden and crispy.
6. To make the Sweet Chilli Dipping Sauce: Whisk the ingredients together.

TIPS

- Dumplings can be frozen. Place on a tray lined with baking paper, seam side up. Once frozen, pack into sealable plastic bags. Cook the dumplings from frozen. Cooking time will be 13–15 minutes. Dumplings can be frozen for up to 1 month.

You might like to try our Chinese Vegetarian Dumplings



Love dumplings? These are worth the extra effort. And when it comes to folding dumplings, practice makes perfect! Packed full of authentic flavours and ingredients – you'll be eating them by the dozen.

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