

Chinese Dumplings

Ingredients

- 1/4 Napa Cabbage, shredded in food processor
- 1/2 onion diced
- 1/2 tbsp. Grated ginger
- 2 tbsp Soy sauce or Coconut Aminos (for the soy intolerant)
- 1 tbsp Sesame Seed Oil
- Gyoza skins

Instructions

1. Combine cabbage, onion, ginger, soy sauce and sesame oil.
2. Put a small dollop of the cabbage mixture in the center of each Gyoza wrapper and fold it over like a half moon or taco. Press the edges together (sometimes water will be needed to wet the dough to make it stick)
3. Fry or steam them in a large pan until brown.

Enjoy!