



Asian Chicken Dumplings with Wilted Asian Greens

Serves 4-6

Ingredients

1 tablespoon olive oil
200g chicken mince
1 packet of Chinese dumpling skins
4 tablespoons light soy sauce
1 teaspoon basil, chopped
1 teaspoon continental parsley, chopped
1 teaspoon pickled ginger, sliced
1 teaspoon fresh garlic, crushed
3 tablespoons hoi sin sauce
2 tablespoons sweet chilli sauce
2 teaspoons rice wine
1 bunch choy sum
1 bunch bok choy
Salt and freshly cracked black pepper, to taste

Making this recipe? Capture and share your meal with us on Instagram. Just hashtag #dandymarket & #TheKitchen.

This initiative is funded by the Australian Government.





Method

1. Mix soy sauce, hoi sin sauce, sweet chilli sauce, rice wine, pickled ginger and in a bowl. Set aside.
2. In a separate bowl add chicken mince and 4 tablespoons of sauce mix.
3. Place ½ teaspoon of chicken mix into each dumpling skin. Wet edge with finger. Fold in half. Do this step until all chicken mix is used.
4. Steam dumplings for around 5-6 minutes in a Chinese steamer.
5. Heat oil in a wok on high. Toss assorted Asian greens for 1 minute or until wilted. Season.
6. Serve wilted greens on platter and arrange dumplings on top and spoon over remaining sauce mix.

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