BON APETITE

Gyoza

Oscar · 28/09/2024

Prep Time

45 mins

Dificult

Medium

Servings

10

Description

I learned this gyoza recipe while living in Japan These pot stickers can be served hot or cold with or without the dipping sauce

Ingredients

- - 1 tablespoon sesame oil - 2 cups chopped cabbage - ¼ cup chopped onion - ¼ cup chopped carrot - 1 clove garlic
- chopped - ½ pound ground pork - 1 large egg - 1 (10 ounce) package wonton wrappers - 1 tablespoon vegetable oil - ¼ cup water - ¼ cup soy sauce - 2 tablespoons rice vinegar

Instructions

1. Heat sesame oil in a large skillet over medium-high heat. Add cabbage
2. onion
3. carrot
4. and garlic; cook and stir until cabbage is limp
5. 3 to 4 minutes. Add ground pork and egg; cook and stir until pork is browned and crumbly
6. 5 to 7 minutes. Make the gyoza: Place about 1 tablespoon pork mixture into the center of a wonton wrapper. Fold wrapper in half over filling
7. then seal the edges with moistened fingers. Repeat to make remaining gyoza. Heat vegetable oil in a large skillet over medium-high heat. Cook gyoza in the hot skillet until lightly browned
8. about 1 minute per side. Add water to the skillet
9. reduce the heat
10. cover
11. and steam gyoza until water is gone. Remove from the heat. Mix soy sauce and rice vinegar together in a small bowl. Serve as a dipping sauce with gyoza. Recipe Tip Any ground meat can be substituted for ground pork.