

Classic Chicken and Vegetable Dumplings

These delightful chicken and vegetable dumplings are a comforting dish, perfect for a cozy meal. Filled with juicy chicken and fresh veggies, they can be steamed or pan-fried for a crispy texture.


30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 100g ground chicken
- 50g cabbage, finely chopped
- 30g carrots, grated
- 1 green onion, finely chopped
- 1 garlic clove, minced
- 1 tsp soy sauce
- 1 tsp sesame oil
- 1/4 tsp salt
- 1/4 tsp pepper
- 4-6 dumpling wrappers
- Soy sauce for dipping

Steps

- 1 In a bowl, combine ground chicken, chopped cabbage, grated carrots, green onion, garlic, soy sauce, sesame oil, salt, and pepper. Mix well.
- 2 Place a dumpling wrapper on a clean surface. Spoon about 1 tablespoon of the filling into the center.
- 3 Moisten the edges of the wrapper with a little water, fold in half, and pinch to seal tightly.
- 4 Repeat with remaining wrappers and filling.
- 5 To cook, either steam the dumplings for about 10 minutes or pan-fry them in a skillet with a little oil, adding a splash of water and covering until cooked through (about 8-10 minutes).
- 6 Serve hot with soy sauce for dipping.