



Recipes

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Pan Fried Korean Dumplings

Prep Time: 20 Minutes

Cooking Time: 6 Minutes

Serves 12

Ingredients:

18 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

Korean-Soy Marinade , see related recipe

1 lb. Shrimp , raw , peeled and deveined

3 oz. Fresh Baby Spinach

8 oz. Fresh Shitake Mushroom , roughly chopped

1/4 cup Chopped Scallions

5 each Ginger Root Slices

1 each Garlic Clove , smashed

1/2 tsp. Salt

1/4 tsp. Black Pepper

Egg Wash , as needed

1/4 cup Sesame Oil

1/4 cup Chile Oil

3 cups Chicken Broth

Toasted Sesame Seeds , as needed

Bias Sliced Scallions , as needed

Directions:

1. Place shrimp in an airtight container or bag and pour 1/3 cup Korean-Soy Marinade over, and let marinate under refrigeration for 20 to 30 minutes depending on size of shrimp; drain, discard marinade and reserve shrimp under refrigeration.

2. In bowl of food processor, add spinach and pulse several times to chop down greens, add mushrooms, scallions, ginger, garlic, salt and pepper; pulse until evenly chopped. Add reserved shrimp and pulse until shrimp is roughly chopped.

3. To Make Dumplings: Cut each par-baked tortilla in half, place a heaping tablespoon of filling in center of each tortilla half. Brush edges of tortilla half with egg wash and fold to enclose filling, press edges to seal, and pinch to crimp top rounded edge of each dumpling.

4. To Pan Fry Dumplings To Order: Heat 1 teaspoon each sesame and chile oil in a small sauté pan over medium heat, add 3 dumplings and brown on each side for 2 minutes. Add ¼ cup chicken broth, top with lid and let steam for 2 additional minutes. Plate with 2 ounces ramekin of reserved Korean-Soy Marinade and garnish with toasted sesame seeds and scallions as desired.



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Korean-Soy Marinade

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/3 each Large Shallots , roughly chopped

1/2 each Cloves Garlic , smashed

1/8 cup Soy Sauce

1/8 cup Mirin (syrupy rice wine)

1/8 cup Honey

3/4 tsp. Sugar

1/8 cup Chopped Scallions

1/8 cup Sesame Oil

Directions:

1. Place all ingredients in a blender and blend until smooth. Reserve 1/3 cup for shrimp marinade and strain remaining through fine chinois to use as dipping sauce for dumplings.