



## Jiaozi

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 18

### Ingredients:

12 each 12" Whole Wheat Tortilla (10254)

24 oz. Napa Cabbage , thinly shredded

1 1/2 Tbsp. Salt

3 lbs. Pork , lean , ground

1 Tbsp. Salt

3 Tbsp. White Wine Vinegar

1 Tbsp. Corn Starch

2 Tbsp. Sesame Oil

3/8 tsp. White Pepper , ground

1 Tbsp. Ginger , fresh , grated

1 1/2 cups Green Onions , finely chopped

Egg Wash , as needed

Green Onion , as needed

Soy Sesame Sauce , see related recipe

### Directions:

1. In a large bowl, combine cabbage and salt, allow to rest for 5 minutes.

2. Meanwhile, in a large sauté pan over medium heat, brown pork. Reserve.

3. In a small bowl, combine the wine vinegar, cornstarch, sesame oil, white pepper and ginger to make the vinegar dressing. Mix well to combine. Squeeze the extra moisture out of the cabbage. Combine the pork, cabbage, and green onion. Toss with vinegar dressing to evenly coat.

4. Place each tortilla on a cutting board, using a 3 1/2" ring mold, cut 6 rounds out of each tortilla. Reserve.

5. To assemble, brush egg wash around the edges of the tortilla. Place 0.8 oz. (or 1 tbsp.) of filling on one half of each circle and fold the other half over to form a half-moon shaped pocket. Press edges with a fork to seal.

6. In a large stock pot, prepare a steam bath by inserting a steaming basket, boil water and cover.

7. To serve: place 4 filled Jiaozi in the basket and allow to steam for 3-4 minutes or until heated through. Serve topped with fresh sliced green onions and 1 oz Soy Sesame Sauce.



## Recipes

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### Soy Sesame Sauce

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

- 1 1/2 cups Soy Sauce
- 2 Tbsp. Sesame Oil
- 1 tsp. Ginger , grated
- 3 Tbsp. Scallions , fresh , chopped

#### Directions:

1. In a medium bowl combine soy sauce, sesame oil, and ginger; whisk well to mix, stir in scallions. Reserve refrigerated.