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Pan Fried Thai-Style Dumplings with Spicy Soy Dipping Sauce

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 5

Ingredients:

- 1 lbs. Ground Pork
- 3/4 cup Minced Green or Napa Cabbage
- 1/4 cup Minced Red Bell Pepper
- 1/4 cup Minced Green Onion
- 3 Tbsp. Chopped Cilantro Leaves
- 1 Tbsp. Minced Ginger
- 1 1/2 tsp. Minced Garlic
- 1 Tbsp. Minced Lemongrass
- 1 large Egg
- 1 Tbsp. Soy Sauce
- 1 Tbsp. Lime Juice
- 15 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 1 Tbsp. Oil for frying

Directions:

1. In a mixing bowl, combine the first 11 ingredients and mix until well blended.
2. Place 3 tablespoons of the pork mixture onto the center of a Mission® Grill-Ready™ Par-Baked Tortilla. Wet the outside edge of the tortilla with water and fold one half over, enclosing the filling and forming a half circle. Press the edge with the tines of a fork to seal. (Alternatively, use a 6" dough press to form the dumplings.) Repeat the process until all the dumplings are formed.
3. Steam the dumplings in a single layer for 5 minutes. Let cool and dry before pan-frying. Can be made ahead of time, up to this point, and kept covered and refrigerated.
4. When ready to serve, heat a small amount of oil in a skillet over high heat. Quickly pan-fry the dumplings until golden brown on each side. Serve with the spicy soy dipping sauce.



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Spicy Soy Dipping Sauce

Serves 1

Ingredients:

4/5 oz. (1/2 cup + 2 tbs) Lite Soy Sauce

2/5 oz. (5 tbs) Rice Vinegar

1/3 oz. (5 tbs) Sesame Oil

1/8 oz. (2 1/2 tsp) Chili Oil

1/8 oz. (5 tsp) Minced Ginger

1/8 oz. (5 tsp) Minced Shallot

Directions:

1. Combine all ingredients together in a bowl. Whisk thoroughly to emulsify.

