

Easy Japanese Vegetarian Gyoza recipe

Total time **100 mins** 10 mins preparation time 60 mins cooling time 30 mins cooking time

INGREDIENTS

2 portion(s)

2	leaves of Chinese cabbage
1	spring onion
1	carrot
1 handful	of mushrooms
0.5	clove of garlic
0.5 tsp	grated ginger
1 tsp	Kikkoman Toasted Sesame Oil
1 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	sugar
1 tsp	cornflour
	Gyoza wrappers

PREPARATION

Step 1

Chop the vegetables into small pieces.

Step 2

Add the sesame oil to a pan and gently saute the Cabbage, Carrot and Mushrooms for 5 minutes.

Step 3

Add the Garlic, Ginger, diced Spring Onions, Sugar and Kikkoman Soy Sauce.

Step 4

Cook for a further couple of minutes and then use the cornflour to thicken the mixture.

Step 5

Once cooked through, set to one side to cool.

Step 6

Take one of the gyoza wrappers and place one teaspoon of the vegetable mixture in the centre. Wet the top half of the wrapper with water and fold the wrapper over sealing it. Pinch the joint wrapper in stages to create the fan shaped traditional gyoza top.

Step 7

Steam the gyoza's for 12-15 minutes until soft. Serve with a dipping dish of Kikkoman Soy Sauce.