

# Bok Choy Dumplings

by Chef David Edgar, SCUSD: Central Kitchen

Aprox 15 dumplings

## Dumpling Filling

1 lb baby bok choy	8 oz hydrated glass noodles, chopped
3 clove garlic minced	1 package dumpling rounds
2 inch piece ginger, minced	3 Tb low sodium soy sauce
½ lb oyster mushrooms, chopped	3 Tb hoisin sauce
½ lb shitake mushroom, chopped	4 each scallions
¼ cup sesame oil blend	2 Tb chopped cilantro
6oz firm tofu, crumbled	

## Dipping Sauce:

1 ¼ cup light soy	2 TB minced scallions
2 TB rice wine vinegar	1 TB minced ginger
¼ cup water	1 clove garlic, minced
2 TB honey	1 TB sriracha

## Instructions for Adults

Rinse and drain the bok choy, Split in half lengthwise and cut into ½ inch slices  
Heat half the oil in large saute pan, add mushrooms and allow to cook until tender, add ginger and garlic, continue cooking to release flavor from ingredients.  
Once mushrooms have released their liquid remove from heat and transfer to a bowl to hold  
Return pan to heat, add remaining oil and once hot add bok choy and cook for 3 minutes.  
Return mushrooms to pan and stir to combine. Add crumbled tofu and noodles.  
Finish with soy and Hoisin sauce  
Remove from heat and allow to cool to room temp before continuing



## When Ready to Make Dumplings:

Keep dumpling wrappers covered. Take out one and moisten half the circle with a little water. Place about 1 Tablespoon of cooled mixture in the center, fold over and crimp edges to form ½ moon shape. Lay out on a sheet pan. Continue until all the filling is used up

## To Cook:

Steam the dumplings using your preferred steaming method for approximately 3-4 minutes.  
Remove from steamer, heat sesame oil in a large saute pan. Carefully place the steamed dumplings in the pan and allow to pan fry until the bottoms are golden brown.  
Remove from heat and serve with your choice of dipping sauces

