

# Bok Choy Dumplings

by Chef David Edgar, SCUSD: Central Kitchen

Aprox 15 dumplings

## Dumpling Filling

1 lb baby bok choy  
3 clove garlic minced  
2 inch piece ginger, minced  
½ lb oyster mushrooms, chopped  
½ lb shitake mushroom, chopped  
¼ cup sesame oil blend  
6oz firm tofu, crumbled

8 oz hydrated glass noodles, chopped  
1 package dumpling rounds  
3 Tb low sodium soy sauce  
3 Tb hoisin sauce  
4 each scallions  
2 Tb chopped cilantro

## Dipping Sauce:

1 ¼ cup light soy  
2 TB rice wine vinegar  
¼ cup water  
2 TB honey

2 TB minced scallions  
1 TB minced ginger  
1 clove garlic, minced  
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

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