

# DINNERLY

## Lunar New Year:

Shumai



2 Servings

### WHAT WE SEND

- 8.8 oz lasagna sheets <sup>1,3</sup>
- 10 oz pkg ground pork
- ½ lb pkg shrimp <sup>2,17</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz mushroom seasoning
- ½ oz toasted sesame oil <sup>11</sup>
- 1 oz fresh ginger
- 1 oz mirin <sup>17</sup>
- ¼ oz baking soda
- ¼ oz cornstarch
- 2 scallions
- 1 oz sherry vinegar <sup>17</sup>

### WHAT YOU NEED

#### TOOLS

#### ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 0kcal



1.

Rinse shrimp; pat dry. In a small bowl, toss shrimp with ¼ tsp each baking soda and sugar, and ½ tsp salt. Set aside for 10 minutes.

10 oz pork. 1 tsp grated ginger. 2 finely chopped scallions. ¼ tsp baking soda. 1 tbsp mirin. 1½ tsp mushroom seasoning. ¼-½ tsp salt.

Fill with 1½ tbsp filling. Rounded tablespoon. 25-30 grams.



2.

Cut 18



3.

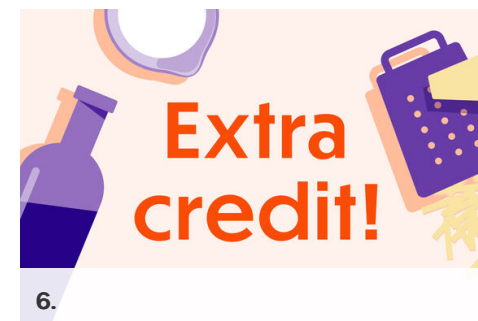
Dipping sauce: 1 tbsp chopped scallion. ½ tsp grated ginger. 1 tbsp oil. 1 tbsp sherry vinegar. 1 tbsp tamari. ½ tsp sesame oil. ½ tsp sugar.



4.



5.



6.