



Steamed Pork & Shrimp Dumpling Rolls

with Scallion Dipping Sauce



1h



2 Servings

It's said that dumplings represent wealth and prosperity—so what better way to prosper than to enjoy these steamed dumpling rolls? Inspired by Chinese shumai, these precious rolls are flavored with scallions, ginger, mushroom powder, and tamari and served with a scallion-ginger dipping sauce. (2-p plan makes 24 rolls; 4-p plan makes 48—nutrition reflects 1 dumpling)

What we send

- ½ lb pkg shrimp ³
- ¼ oz baking soda
- 2 scallions
- 1 piece fresh ginger
- 10 oz pkg ground pork
- ¼ oz cornstarch
- 1 oz mirin
- 2 (½ oz) tamari soy sauce ⁴
- ¼ oz mushroom seasoning
- ½ oz toasted sesame oil ²
- 8.8 oz lasagna sheets ^{1,5}

What you need

- kosher salt
- sugar
- large egg ¹
- neutral oil
- red wine vinegar

Tools

- fine-mesh sieve
- rimmed baking sheet
- steamer basket
- nonstick cooking spray
- large skillet
- small saucepan

Allergens

Egg (1), Sesame (2), Shellfish (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 60kcal, Fat 2g, Carbs 4g, Protein 5g



1. Prep filling

Pat **shrimp** very dry; chop into ¼-inch pieces. In a fine mesh strainer, toss shrimp with **1 teaspoon salt** and **½ teaspoon each of baking soda and sugar**. Marinate for 10 minutes then rinse and drain well.

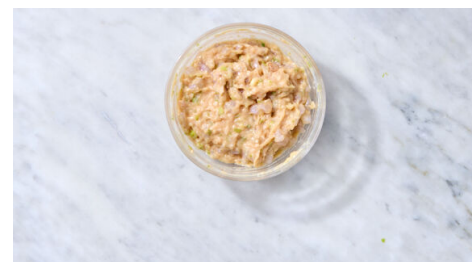
Trim **scallions** and finely chop. Finely grate **1½ teaspoons ginger**. In a small heatproof bowl, combine **1 tablespoon scallions** and **½ teaspoon ginger**; set aside for step 5.



4. Assemble dumpling rolls

Working 4-5 squares at a time, arrange on a work surface. Brush squares with **1 beaten egg**. Place **1 rounded tablespoon filling** in the center of each dumpling wrapper. Roll dumpling wrapper around filling and transfer to a rimmed baking sheet, seam side down.

Repeat rolling remaining dumplings until filling is used up. Rest **dumplings** for 5 minutes.



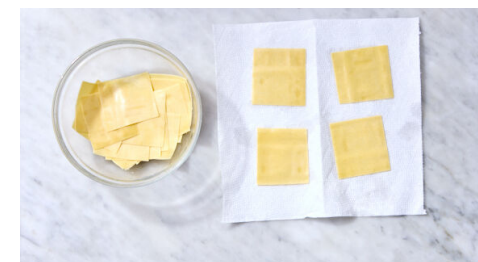
2. Mix filling

In a medium bowl, combine **pork, remaining scallions and ginger, cornstarch, mirin, half of the tamari, 1 teaspoon each mushroom seasoning and sesame oil, ¼ teaspoon salt, and 3 tablespoons water**. Stir vigorously with a spoon until liquid is absorbed and filling is thickened, homogenous, and sticky, 2-3 minutes. Add **shrimp** and mix until evenly combined.



5. Steam dumpling rolls

Grease a metal steamer basket with nonstick spray (if using a bamboo steamer, line with a parchment paper round). Place **dumpling rolls** in basket in a single layer (cook in batches if necessary). Set steamer basket over a large skillet filled with **1-inch of simmering water**. Steam on medium-high heat, covered, until filling is cooked through, about 5 minutes.



3. Prep dumpling wrappers




Cut **lasagna sheets** into 3x3-inch squares to yield about 24 wrappers (save any remaining lasagna sheets for own use). Transfer to a medium heatproof bowl. Add enough hot water to cover pasta. Soak until pliable, 2-3 minutes. Drain and pat dry.



6. Make dipping sauce; serve

Meanwhile, in a small saucepan, heat **2 tablespoons neutral oil** over high heat until smoking. Pour **hot oil** over **reserved scallions and ginger**; set aside to cool for 5 minutes. Stir **remaining tamari, 1 tablespoon vinegar, and ½ teaspoon each sesame oil and sugar** into ginger-scallion oil.

Serve **dumpling rolls** with **dipping sauce** on the side. Enjoy!

Questions about the recipe? Cooking hotline: 866-228-4513 (Mon - Fri 9AM-9PM)
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