



HOME CHEF

CHINESE NEW YEAR

Dim Sum Pork Dumplings

With Spicy Sesame Spinach and Rice



Succulent seasoned pork gets wrapped in dumpling skins, then crisped and steamed before being dunked in chile spiked dipping sauce. Sound good? Well, add some fragrant white rice and spicy spinach with sesame oil, garlic, and ginger and you have a dim sum doozy of a dish. Dumplings can take some time to assemble if you've never made them before, so grab a friend to help and turn dinner into a learning activity!

OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



MILD



DAYS BEST COOKED BY

NUTRITION

Calories: 858
Carbohydrates: 129g
Fat: 17g
Protein: 46g
Sodium: 1771mg
per serving

DIETARY



DAIRY-FREE



NUT-FREE

DRINK PAIRING

Dumplings and beer are our generation's Romeo and Juliet, minus all the tween DRAA-MAA. Really, what we're trying to say, is that the combination is so delectable and should totally hang out sometime!

INGREDIENTS

2 Garlic Cloves
6 oz. Spinach
2 Green Onions
3 oz. Slaw Mix
1 Red Fresno Chile
1 Cup Rice, Short-Grain
6 oz. Ground Pork
1 Tbsp. Chopped Ginger
5 oz. Dumpling Sauce
1 Won Ton Wrappers, 1 pack
1 tsp. Toasted Sesame Oil

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Small Pot
Mixing Bowl
Medium Non-Stick Pan
Baking Sheet

DID YOU KNOW?

Dim sum literally means “to touch your heart”. This classic Chinese meal consists of a variety of dumplings, steamed dishes, and other goodies passed around on a cart that diners pick and choose from.

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Prepare the Ingredients

Preheat oven to 200 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Mince **garlic**. Coarsely chop **spinach**. Trim and thinly slice **green onions** at an angle (bias). Mince **slaw mix**. A finer chop on the cabbage will make for a better filling. Core, seed, and mince **Fresno chile**. Set a small pot with **rice** and 2 cups of **water** on the stove—you'll set it to boil once you've finished assembling the dumplings.



Make the Dumpling Filling

In a mixing bowl, use your hands to combine **ground pork**, ½ tsp. **salt**, ¼ tsp. **pepper**, **slaw mix**, half the **garlic**, half the **ginger**, **green onions** (reserving a pinch for garnish), and 2 Tbsp. of the **dumpling sauce** (reserve remaining for dipping!). Wash your hands. Prepare a dumpling assembly area by clearing off a **clean surface**, soaking a **clean kitchen towel** and placing it on a plate for moistening wrappers, dampening a second **clean kitchen towel** for covering finished dumplings, and setting out a **small bowl of water** to wet your fingers.



Make the Dumplings

Moisten one side of a **dumpling wrapper** on the wet towel and place on clean work surface, wet side up. Place 1 ½ tsp. **filling** in middle of wrapper and fold edges together, sealing the filling inside. *If wrappers need more moisture to seal, dip your finger in water and moisten edges.* Press air out and squeeze edges together to form a tight seal. *You may pleat the seal decoratively, but it's not crucial.* Making sure dumplings are tightly sealed is the priority. With seam facing up, press dumplings down on work surface to flatten bottom. Set dumplings on a plate and cover with a damp cloth. Repeat until all filling is used (about 20-25 dumplings).



Cook the Dumplings

Bring pot of **rice** and **water** to a boil, then reduce to a simmer, cover, and cook 18-20 minutes. Remove from heat and keep covered until serving. Heat 1 Tbsp. **olive oil** in a medium non-stick pan over medium-high heat. Place 8-10 **dumplings** in pan (do not crowd), flat side down. Cook 2-3 minutes, or until bottoms are golden brown. Add ½ cup **water** to pan, cover tightly, and cook 3-6 minutes or until a minimum internal temperature of 165 degrees is reached. Transfer to a baking sheet and keep warm in the oven while you finish the other batches (these will get extra crispy!).



Cook the Spinach

Wipe out same pan used for dumplings and heat 1 tsp. **olive oil** over high heat. Add remaining **garlic**, half the minced **Fresno chiles** (to taste), and remaining **ginger** to pan and cook 30 seconds. Add **spinach** and **sesame oil** to pan and cook 2-3 minutes, or until just wilted. Season to taste with **salt and pepper**.



Plate the Dish

Place a portion of **rice** and **spinach** on a plate and arrange **dumplings** alongside. Add remaining **Fresno chile** (to taste) to remaining **dipping sauce** and serve on the side. Complete garnishing with remaining **green onion**.