




Vegetarian gyoza

Edamame & cucumber salad

 30 minutes


 Skill
Medium

 About
640

GATHER
YOUR **ORANGE**
INGREDIENTS



Ingredients

2	4	6	 Serves
1	2	3	Red onion
1	2	3	Spring onion
1	2	3	Rice wine vinegar
1	2	3	Chilli
1	2	3	Lebanese cucumber
1	2	3	Edamame beans
300g	600g	900g	Gyoza filling
30	60	90	Gyoza wrapping

Method

 No pre-heat required

UTENSILS: Large frypan, medium mixing bowl



PREPARE THE INGREDIENTS

Finely slice the chilli, red onion, spring onion and cucumber.



MAKE THE SALAD

Place all prepared ingredients in a mixing bowl with the edamame beans and rice wine vinegar. Allow to sit and marinate for 15 minutes.



FOLD THE GYOZA

Lay wrappers on a clean dry bench. Place a teaspoon of mixture in the centre of each wrapper. Using a damp finger, wet the edge of the gyoza wrapper. Fold over to enclose the gyoza and pinch to create folds. Head to the Culinary Carton youtube channel for a video tutorial.



COOK THE GYOZA

Place a large frypan over a high heat with 1 tbs of oil. Allow the gyoza to cook for 1 -2 minutes until golden brown. Then add 150ml of water and close the frypan lid. Steam for 3 minutes.



PLATE THE DISH

To plate the dish, place the gyoza on a plate and serve alongside the salad.

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Wine Matching

Pair with a Heathcote Estate Shiraz.