

DINNERLY



Speedy Chicken Dumplings and Greens with Japanese Dressing and Fried Shallots



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!

WHAT WE SEND

- 1 Lebanese cucumber
- 1 bunch pak choy
- 300g honey soy chicken dumplings ^{1,2,3,4,5}
- 40g Japanese dressing ^{3,4}
- 10g fried shallots

WHAT YOU NEED

- 2 tsp white vinegar
- 1 tsp sugar
- 1 tbs vegetable oil
- 1 tsp soy sauce ⁴
- ½ tsp chilli flakes (optional)

TOOLS

- vegetable peeler
- medium deep frypan with lid

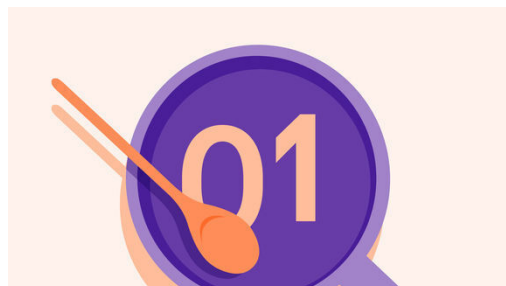
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Mollusc (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens.

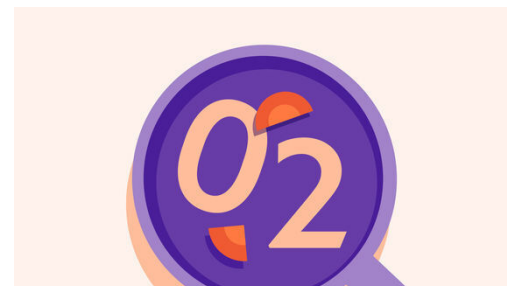
NUTRITION PER SERVING

Energy 460kcal, Fat 22.9g, Carbs 33.0g, Protein 18.9g



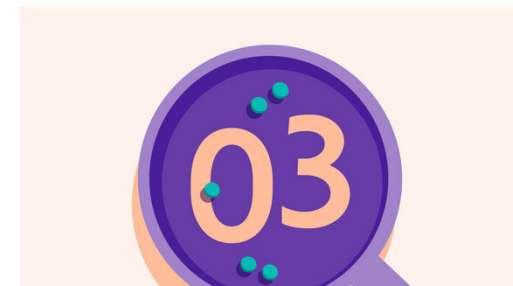
1. Prep ingredients

Peel the **cucumber** into ribbons with a vegetable peeler. Trim the **pak choy** and separate the leaves.



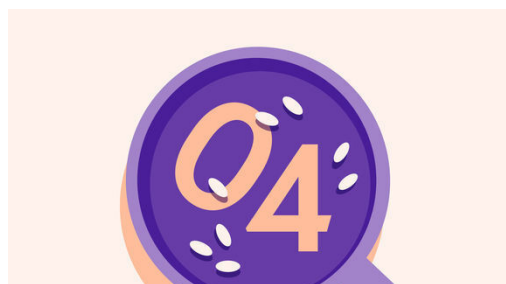
2. Pickle cucumber

Combine **2 tsp white vinegar** and **1 tsp sugar** in a large bowl. Add the **cucumber** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



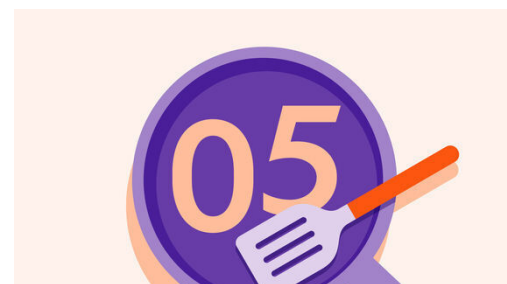
3. Cook dumplings

Heat a **generous drizzle of vegetable oil** in a medium deep frypan over medium-high heat. Cook the **dumplings**, without turning, for 2-3 mins until golden on one side. Carefully add **60ml (¼ cup) water** (take extra care when adding it to the hot pan as the oil can spit). Cover and steam for 2 mins.



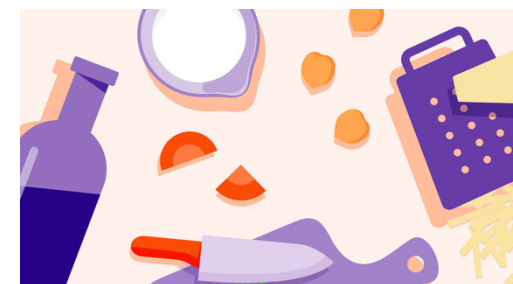
4. Add pak choy

Arrange the **pak choy** on top of the dumplings. Cover and cook for a further 1 min or until the dumplings and pak choy are tender. Remove the pan from the heat.



5. Serve up

Drain the **cucumber**, reserving the pickling liquid. Combine the **Japanese dressing**, **reserved pickling liquid**, **1 tsp soy sauce** and **½ tsp chilli flakes**, if using, in a bowl and season with **pepper**. Divide the **dumplings** and **pak choy** among bowls. Drizzle with the **sauce**. Top with the **pickled cucumber** and **fried shallots** and enjoy!



6. Make it yours

Like it herby? If you have some on hand in the crisper drawer or veggie garden, scatter over a handful of coriander or parsley leaves for a burst of freshness.