

Pork dumplings

- **14 Ingredients**
 - **3 Method Steps**
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- ☐
250g Coles Australian [Pork Mince](#)
- ☐
1 cup finely shredded wombok (Chinese cabbage)
- ☐
1 garlic clove, finely chopped
- ☐
3cm-piece ginger, finely grated
- ☐
2 tbsp oyster sauce
- ☐
3 spring onions, thinly sliced
- ☐
25 wonton wrappers
- ☐
3 tsp sesame oil
- ☐
3/4 cup(185ml) chicken stock
- ☐
5cm-piece ginger, extra, peeled, cut into matchsticks
- ☐
2 tbsp light soy sauce

- ☐

2 tbsp rice wine vinegar

- ☐

1 tsp chilli sauce (optional)

- ☐

1 tsp caster sugar

- ☐ **Step 1**

Combine the mince, wombok, garlic, grated ginger, oyster sauce and two-thirds of the spring onion in a bowl. Season. Place the wonton wrappers on a clean work surface. Place 1 1/2 tsp of the mince mixture in centre of each wrapper. Brush edges with a little water. Bring corners together to enclose the filling and pinch the centres to seal.

- **Step 2**

Heat 1 tsp oil in a frying pan over high heat until just smoking. Remove from heat. Arrange half the dumplings over the base of pan. Cook over medium heat for 2 mins or until bases are golden brown. Pour over half the stock. Cover. Cook for 2-3 mins or until the dumplings are cooked through. Repeat with 1 tsp oil and remaining dumplings and stock.

- **Step 3**

Combine the ginger matchsticks, soy sauce, vinegar, chilli sauce, if using, sugar, remaining spring onion and remaining oil in a small bowl. Serve with dumplings.