



Pan-Seared Gyoza
Kiera Wright-Ruiz
2 hours



Vegetable Dumplings
Margaux Laskey
1 hour



Kimbap
Darun Kwak
40 minutes



Fast Pot-Stickers
Mark Bittman
1 hour



Man
Samir
2 hours

Chile Crisp Dumplings

By [Genevieve Ko](#)

YIELD About 35 dumplings

TIME 1 hour

Great dumplings are as much about texture as taste, and these double the welcome contrast of tenderness and crunch. Simultaneously fried and steamed in a covered skillet, the wrappers develop crackling brown bases, while the tops become delicately chewy. Inside, the crunch of spicy chile crisp punctuates soft tofu and greens. Wringing water out of both fillings first allows them to soak in the soy sauce and chile crisp and ensures the filling doesn't end up watery or bland. Another benefit to this vegan filling is the ability to taste it raw and adjust the seasonings before wrapping.

Featured in: [Now's The Time For Homemade Dumplings.](#)



Christopher Simpson for The New York Times. Food Stylist: Barrett Washburne.

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Asian, Chinese, Dumplings, Celeriac, Firm Tofu, Soy Sauce, Spinach, Tofu, Dinner, Lunch, Snack, Appetizer, Side Dish, Vegan, Vegetarian, Chinese New Year

Mark as Cooked | 265 ratings ★★★★★

INGREDIENTS

- 8 ounces firm tofu, cut into 1/4-inch slices
- 6 ounces spinach, watercress or baby bok choy, finely chopped (3 cups)
- 3 ounces garlic chives or scallions, thinly sliced (1 cup)
- 1 teaspoon kosher salt
- 2 celery stalks, finely chopped (1/2 cup)
- 1 tablespoon soy sauce, plus more for serving
- 1 tablespoon chile crisp, plus more for serving
- 35 **homemade dumpling wrappers** or store-bought round wrappers
- Grapeseed or other neutral oil, for frying
- Chinese black vinegar or rice vinegar and sesame oil, for serving

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[Ingredient Substitution Guide](#)

PREPARATION

Step 1

Arrange the tofu slices in a single layer on a clean kitchen towel or between double layers of paper towels. Roll tightly in the towel as if rolling a sleeping bag, then squeeze it over the sink to remove as much liquid as possible. Let stand 10 minutes for the tofu to continue releasing liquid. If the towel gets soaked, transfer the tofu to another dry towel.

Step 2

Toss the spinach, chives and salt in a colander. Let stand for 10 minutes, then squeeze the greens in the colander over the sink to release as much liquid as possible. Transfer the greens mixture to a large bowl. Add the drained tofu, squeezing it to crumble into bits as you add it, then mix evenly with the greens. Add the celery, soy sauce and chile crisp, and stir until evenly mixed. Taste, and add more soy sauce and chile crisp, if you'd like. The filling on its own should be very flavorful because the wrappers are not seasoned at all.

Step 3

Set up a dumpling assembly line with the bowl of filling, wrappers and a small bowl of water. Using a dessert spoon or other small spoon, scoop a mound of filling, then press it against the side of the bowl into a tiny football. Set the filling in the center of one wrapper. Use your fingertip to dampen the edges with water. Bring together the sides over the filling to enclose in a half-moon. Pinch the center together, then press the edges together to seal, pleating decoratively if you'd like. Sit the dumpling upright on your work surface. Repeat with the remaining filling and wrappers. Cook immediately or freeze in a single layer on a rimmed baking sheet until hard, then transfer to airtight containers and freeze for up to 3 months.

Chinese black vinegar or rice vinegar and sesame oil, for serving

Add to Your Grocery List

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Step 4

You can cook as many or as few dumplings at a time as you'd like. Choose your pan size accordingly: An 8-inch skillet will fit 8 to 10; a 10-inch will fit 14 to 16. When ready to cook, coat a well-seasoned cast-iron pan or nonstick skillet with a

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Step 4

You can cook as many or as few dumplings at a time as you'd like. Choose your pan size accordingly: An 8-inch skillet will fit 8 to 10; a 10-inch will fit 14 to 16. When ready to cook, coat a well-seasoned cast-iron pan or nonstick skillet with a that are cooked in oil until crisp. Then drained and added to more spices, soy, sugar, anise, cinnamon, etc. and re-introduced to the oil to marinate. It can be jarred for a long while. There are a lot of variations. I landed on this version. It has a slight Chinese 5 spice slant.

<https://www.chilipeppermadness.com/recipes/chili-crisp/>

👍 50 This is helpful



Alex | 1 week ago

It is so wonderful. Basically, it's deep fried chilis and garlic packed in oil. It comes in a jar and is often found in Chinese grocery stores, although I've seen it in some mainstream ones lately too. The brand I like is called Lao Gan Ma. There are recipes online to make your own too (Serious Eats has one), but the jarred stuff is so good it hardly seems worth it.

👍 24 This is helpful



Michelle | 1 week ago

It's such a small amount of filling, it cooks quickly (even if you were using ground meat in the filling). Just make sure to follow the instructions for getting the water out of the tofu and veggies before mixing them together so that you don't have soggy dumplings.

👍 19 This is helpful


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Tang Yuan
Genevieve Ko

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Andrea Nguyen


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David Tanis


1 hour

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