

Vegetarian Mushroom Dumplings

Yield: 30-40 large dumplings; 60-70 small dumplings

Ingredients

3 Tbs olive oil
1 lb. mushrooms, finely chopped
4 cloves garlic, minced
½ c shredded carrot
1¼ c shredded cabbage
1 Tbs soy sauce
2 tsp sesame oil
1 tsp sriracha
⅛ tsp black pepper
1 green onion, light and dark green part thinly sliced

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Add mushrooms and garlic, and cook until all liquid has left the mushrooms, about 8-10 minutes. If there is still liquid left in the pan, carefully drain it out. Add the carrot and cabbage and cook another 2 minutes. Remove pan from heat. Stir in the soy sauce, sesame oil, sriracha, black pepper, and green onion.
2. Set up a wrapping station. Have filling, wrappers (if you're using square wrappers, cut them into circles), a small bowl of water, and a clean paper towel nearby. Keep extra wrappers covered with a damp paper towel.
3. Place a small amount of filling (about 1 tsp for small, 2 tsp for large) in the center of the wrapper. Dip your index finger in the water and wet the top edge of the wrapper. Dry fingers on the paper towel. Pleat the edges to crimp closed (see [video](#)). Place finished dumpling on a baking tray. Repeat with remaining wrappers and filling.
4. For potstickers: Heat 1 Tbs of vegetable oil in a skillet over high heat. Add 8-10 dumplings (don't overcrowd the pan) and brown on bottom side, about 4 minutes. Add ¼ c water and reduce heat to medium. Cover pan and let potstickers cook another 3 minutes. Remove lid from pan and if any water then continue cooking until water has evaporated. Serve with soy sauce for dipping.

Notes

Wrappers come in packages of 50.

<http://kokocooks.com/2013/08/vegetarian-mushroom-dumplings/>