

BOK CHOY DUMPLINGS

Serves 4

Ingredients

for dumpling wrappers

3 1/2 cups all-purpose flour

1 cup plus 2 tbsp room temperature water

for filling

3 tbsp oil, plus 1/4 cup

1 tbsp minced ginger

1/2 large onion, chopped

1 cup shiitake mushrooms, chopped

1 package Gotham Greens Bok Choy, shredded

1 1/2 cups carrot, shredded

1/2 cup scallions, chopped

1/2 tsp white pepper

2 tsp sesame oil

2 tbsp soy sauce

1 teaspoon brown sugar, or honey

salt, to taste

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Instructions

1. For dough: Put the flour in a large mixing bowl and slowly add water to the flour. Knead about 10 minutes. Cover with a damp cloth; let rest for 1 hour.
2. For the filling: place a wok or large skillet over high heat and add 3 tbsp oil and ginger. Cook for about 30 seconds, until fragrant. Add onions and stir-fry until translucent.
3. Add chopped mushrooms and stir-fry for another 3-5 mins. Add bok choy and carrots; stir-fry for another 2 mins until liquid released cooks off. Transfer to a bowl and allow to cool.
4. Add chives, white pepper, sesame oil, soy sauce, and sugar. Season with salt. Stir in last 1/4 cup of oil.
5. Assemble the dumplings: Cut the dough into tbsp-sized pieces and roll each into a circle. Dampen the edges of each wrapper. Place just less than a tbsp of filling into the center of each circle of dough. Fold the wrapper around the filling, pinching at the middle point and pleating the wrapper edges together to create a fan-like shape.
6. Cook the dumplings: Line a steamer with a bamboo mat, cabbage leaf, or cheese cloth. Steam for 15-20 minutes.