

Shiso and Chicken Gyoza



Duration: 30 min

Ingredients

No.	Name	Quantity
1	Ground chicken	25 grams
2	Cabbage	15 grams
3	Green onion	a little
4	Salt	1 pinch
5	Shiso	1 leaf
6	Ginger	a little
7	Gyoza wrapper	5
8	Cooking sake	1/2 tablespoon
9	Soy sauce	1/4 tablespoon
10	Sesame oil	1/2 tablespoon
11	Soy sauce	1 tablespoon (dipping sauce)
12	Rice vinegar	1 tablespoon (dipping sauce)

Equipments

No.	Name
1	Vegetable knife
2	Cooking bowl
3	Frying pan

Methods

No.	Image	Description
1	-	Finely chop the cabbage and green onion, and transfer to a bowl with salt. Mix the vegetables and salt.
2	-	Finely chop the shiso and the ginger. Add the chopped shiso, grated ginger, the ground chicken, and 1 to the bowl. Stir well.

No.	Image	Description
3	-	Take a gyoza wrapper and place a small amount of the ground chicken mixture in the center of the wrapper. Wet the edges of the wrapper and seal to create dumplings.
4	-	Heat a frying pan with oil. Once hot, place the dumplings in the heated pan. When the bottom of the dumplings become golden brown, add the water, put the lid and cook for 4 to 5 minutes.
5	-	Remove the lid and transfer cooked dumplings to a serving dish.
6	-	Mix the soy sauce and rice vinegar together for the dipping sauce and serve with the dumplings.

Recipe Details: <https://www.cooking-sun.com/recipes/shiso-and-chicken-gyoza/>