



### Product Spotlight: Dumplings

The head of the broccoli is made up of tiny flower buds. If you do not harvest a broccoli on time, the head will be full of yellow flowers!

## 1 Five Spice Noodles with Dumplings

Delicious golden pork gyoza served on five-spice stir fried noodles with corn, broccoli and capsicum.

\*note: baby corn has been replaced with corn cob due to supplier shortages.



20 minutes



2 servings



Pork



## FROM YOUR BOX

PORK DUMPLINGS	1 packet
EGG NOODLES	1 packet (200g)
SPRING ONIONS	3
RED CAPSICUM	1
CORN COB	1
BROCCOLI	1/2 *
GARLIC CLOVE	1
TERIYAKI SAUCE	60ml *
SESAME SEED MIX	1 packet (30g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (sesame or other), Chinese five spice, pepper

## KEY UTENSILS

frypan with lid, saucepan

## NOTES

Don't turn the dumplings as they can be fragile. If you like them golden on both sides, turn and cook for further 1-2 minutes to crisp up.

If you don't have a non-stick frypan you can place a sheet of baking paper in the bottom to prevent sticking!

**No pork option** – pork dumplings are replaced with mushroom dumplings.

**No gluten option** – egg noodles are replaced with rice noodles.

**No gluten option** – Teriyaki sauce is replaced with GF Teriyaki sauce. Use to taste.



### 1. COOK THE DUMPLINGS

Heat a frypan with **1 tbsp oil** and **1/4 cup water** over medium-high heat. Add dumplings, cover and cook for 8-9 minutes (see notes).

Remove to a plate and keep frypan over medium-high heat for step 4.



### 4. STIR-FRY THE VEGETABLES

Add prepared vegetables to heated frypan (from dumplings). Stir-fry for 2-3 minutes or until tender and cooked to your liking. Crush in garlic and season with **1 1/2 tsp five spice**.



### 2. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook according to packet instructions or until cooked al dente. Drain and rinse briefly under cold water.



### 5. TOSS IN THE NOODLES

Toss noodles into pan with 2-3 tbsp teriyaki sauce (use to taste). Cook for 2-3 minutes. Season with **pepper** to taste.



### 3. PREPARE THE VEGETABLES

In the meantime, slice spring onions and capsicum, cut corn kernels off cob. Trim and cut broccoli into small florets.

\*note: baby corn has been replaced with corn cob due to supplier shortages.



### 6. FINISH AND SERVE

Place dumplings on top of noodles and scatter over the sesame seed & fried shallot mix. Serve at the table.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

